

CLAIBORNE & CHURCHILL

2017 DRY RIESLING, CENTRAL COAST

CELLAR NOTES

This vintage in Monterey County where three quarters of the fruit originated was early by both calendar date and was precocious in flavor development. There was no need to wait and wait for flavors because they developed ahead of the basic sugar ripeness. The result was an unusual level of freshness and intensity in the wine.

Our Monterey vineyard source, Viento, is a few miles west of Greenfield where the Arroyo Seco River enters the main valley. This area has long been recognized by winemakers as excellent for white wines. The soils are cobbly and cool maritime winds blow every afternoon. One of the most noticeable flavor effects of these soils is that regardless of the variety they emphasize the floral aspect. Our own estate vineyard contributed the remaining quarter of the fruit.

We favor very long and cool fermentations to create the maximum amount of complex fruit flavors. The ferments take place almost entirely in stainless steel tanks. The wines are bottled early to preserve freshness.

TASTING NOTES

The wine has the palest gold hue – always a good sign for this type. The aromas are effusive, even exuberant, with floral and tropical fruit notes dominant. Mango and guava are obvious, but there are also intriguing undertones of graphite and spice. The palate is sweet with fruit flavors, yet dry at heart, and balanced impeccably.

VINEYARDS

75% VIENTO VINEYARD
MONTEREY COUNTY AVA
25% CLAIBORNE VINEYARD
EDNA VALLEY AVA

HARVESTED

SEPTEMBER 27 &
OCTOBER 14, 2017

BRIX AT HARVEST

20°-22.5°

BARREL AGING

100% TANK FERMENTED
AND AGED

BOTTLED

APRIL 12, 2018

CASES PRODUCED

458 750ML



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