

CLAIBORNE & CHURCHILL

DRY RIESLING Edna Valley



About the Wine

One of the advantages of making wine in the Edna Valley is that we benefit from its cool climate and coastal influence. This means we have access to some of the best Riesling grapes in the area. In the case of our Edna Valley Dry Riesling, we've sourced the fruit from Talley Vineyards' highly regarded Oliver's Vineyard as well as a small percentage from our own Estate Vineyard.

Following a challenging 2017 harvest (do rain, high humidity, and heat waves ring a bell?), our winemaking team worked hard to bring you a Riesling we can be proud of. Aromatically speaking, this wine offers fresh floral notes, a pinch of baking spice and Riesling's typical minerality. On the palate we find citrus fruit, lemon peel and summer apricots, balancing the wine's bright acidity. We highly recommend that you show off this food-friendly Riesling at the dinner table, pairing it with chicken or seafood. And remember: Dry Riesling also pairs beautifully with vegetarian entrees.

91
POINTS

WINE ENTHUSIAST

VINTAGE 2017

SUGGESTED RETAIL \$22.00

ALCOHOL 12.4% pH 2.95

RESIDUAL SUGAR 0.05%

HARVESTED September 18 & 27, 2017

BRIX AT HARVEST 20°-20.5°

BOTTLED April 12, 2018

CASES PRODUCED 1,010 750ml

VINEYARDS 90% Oliver's Vineyard, Arroyo Grande AVA
10% Claiborne Vineyard, Edna Valley AVA

BARREL AGING 100% tank fermented and aged
