



**2008 DRY RIESLING  
LAKE COUNTY  
ROUMIGUIERE VINEYARD**

**VINEYARD**

The fruit for our first Riesling comes from the Roumiguere Family Big Valley Vineyard. The Roumiguieres have been an established grower family for decades. The Big Valley area is a lush area near Clear Lake. With favorable conditions of abundant sunshine and crisp mornings ideal for Riesling, we were able to obtain perfect quality fruit.

**WINEMAKING**

Delicate selection of clusters by hand to avoid botrytis fruit produced a very fruit-forward Riesling. Then we used a low yielding, light pressing to increase liveliness, and cold fermentation in small stainless steel tanks to retain the fruit character. The Stelvin cap closure maintains that fruit character, as well as allowing us to use less sulfites at bottling.

**TASTING NOTES**

As soon as the cap is opened there are aromas of green apple and lime, with a light touch of fresh mint. The wine is big on flavors of pippin apple and citrus, with a lively zest from the crisp acidity. Serve this wine as an aperitif or with just about any medium to light fare, or with anything that calls for fresh, flavorful *vin blanc*.

**Harvest: Oct. 11, 2008  
Harvest Brix Average: 22.7  
Harvest Acid: 5.3 g/l  
Harvest pH: 3.48**

**Bottling: January 12, 2009  
Alcohol: 13.5%  
Residual Sugar: 0.25%  
Bottling Acid: 7.2 g/l  
Bottling pH: 3.35  
Production: 630 cases  
Retail Price: \$15**

