

# Riesling

2017

**Blend:** 100% Riesling

**Alcohol:** 12.1% abv **TA:** 7.2 g/L **pH:** 3.1

**Residual Sugar:** 1.3% or 13.6 g/L

**Case Production:** 885 cases

**Date Bottled:** 7/17/2018

**Grape Source(s):** Den Hoed Vineyard - Yakima AVA, WA

**Aging:** 100% stainless steel

**Winemaker Notes:** The 2017 vintage was nearly perfect - it started out cool, warmed up in the middle for great ripening, then cooled off again around harvest time. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. Careful to keep oxygen exposure to a minimum, we fermented and aged the wine in 100% stainless steel, resulting in a nice, aromatic, and fresh style Riesling. Leaving just a touch of residual sugar we tamed the wine's wild acid for perfect balance.

**Tasting Notes:** Rich and lush flavors of pear, lemon, lime, and a mineral acidity that balances out the fruit.

**Awards:**

Platinum - 2019 Winepress Northwest Platinum Awards

Best of Class - 2019 San Francisco Chronicle Wine Competition

Gold - 2019 Critic's Challenge (93 Points)

Gold - 2019 San Francisco International Wine Competition (89 Points)

Gold - 2019 Cascadia Wine Competition

**Pairing Suggestions:**

- Curry
- Duck confit
- Carne Asada Tacos
- Bun Cha

**Price:** \$18.00



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