



MADROÑA

2015 Single Vineyard Riesling

The Single Vineyard Program

As I taste through the components in preparation of making final blends, I invariably come across one small lot that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the wine screams to be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfined and unfiltered, exhibiting a purity and a sense of place seldom seen in California wine.

The Vineyards

When we originally planted the vineyards in 1973, we had no idea of how truly spectacularly Riesling would acclimate to our site. The “ridgeline” of our Estate vineyards, at 3,000 feet, has some of the coolest daytime temperatures of all our microclimates. Perfect for Riesling, the north-south row orientation protects the fruit during the hottest periods of the day, while breezes flow easily through the canopy. The soils are an Aiken loam, rich and deep, allowing the roots to find water late into the growing season. The results are wines high in acid, with a wonderful marriage of fresh fruit and Riesling minerality.

The 2015 Vintage

This elegant and vibrant Riesling was the brainchild of Tim Wright, part of the winemaking team at Madroña. When asked what wine he wished he could make, Tim answered, “A low brix, completely dry styled Riesling. And that is exactly what he did. Picked at just 20° brix, the fruit characters are clean, focused and brilliantly complex. The bouquet is classis Riesling with mountain gooseberry and El Dorado pear dominating. Yet with just a bit of time in the glass, the nose opens up with hints of honeysuckle, lime citrus and wonderful Riesling fusil oil complexity. These enticing aromas foretell the experience of the first taste and the flood of Riesling fruit. It is the citrus characters that one tastes on the entry with lime and lemon zest forefront. This citrus essence slowly erodes into tart apple, luscious peach and juicy pear with just a note of the Riesling fusil oil. Ironically, the palate is almost rich while being beautifully refreshing, and finish has almost a fruity sweetness (although the wine is dry!). Enchanting and elegant, this is a spectacular Riesling!

Suggested Food Pairings

This wine can pair with almost any dish, especially focusing on apple, pear, peach and citrus notes. Add to this Indian curries, salted meats (especially pork) and shellfish and you’ll have a match made in heaven. (Cellaring Potential: 7+ years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Riesling, picked Aug. 20, 2015 at 20.0 brix

Fermentation: Barrel fermented in stainless steel barrels

Bottled: July 26, 2016, Production: 25 cases

Alcohol: 13.2%

pH: 2.97, TA: 0.71g/100ml, Residual Sugar: NA

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