



MADROÑA

2016 Riesling--Hillside Collection

Riesling

Using the great Rieslings of Germany as our inspiration, this variety has become a specialty of the winery. A long, cool fermentation preserves the complex array of fruit and floral qualities found in our grapes. While many don't have the patience to wait, our Rieslings have an impressive track record of ageability, comparable to the best of Germany.

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 2016 Vintage

The 2016 vintage has provided us a cornucopia of characters in the Hillside Riesling. Not only does it have the intense deciduous fruit, but its tropical "nature" of the variety is coming through. The nose showcases a baked pear, fresh ambrosia melon and Congolese mango married with hints of cardamom and clove spice. The palate explodes on the first sip with a brightness of green apple and wild gooseberry which quickly melds into luscious peach and ripe pear. The finish is entirely the lemon minerality we've come to expect from our whites which nicely balances out the richness in this Riesling.

Suggested Food Pairings

The richness of this wine demands spicy foods or something salty like ham. Actually, this Riesling will go with just about anything. Chill it down before serving, and take it from there! (Cellaring Potential: 6-8 years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Riesling

Fermentation: Fermented in stainless steel tanks at 48°-52°

Aging: 100% stainless steel

Bottled: February 27, 2017

Alcohol: 13.3%

pH: 3.27,

TA: 0.53g/100ml,

Residual Sugar: 2.1% by vol.

Production: 326 cases