



# MADROÑA

## 2016 Riesling – Signature Collection

### Signature Riesling

Our Reserve Dry Riesling has evolved over the years, emphasizing the unique fruit characters of hillside vineyards while celebrating the variety's incredible acidity. With each year, we have refined our style, fermenting the wine drier while embracing its tart brightness. To our amazement, the result has been an incredible marriage of intense California fruit with European structure and style. I don't think we could ask for more!

### The Vineyards

Planted in 1974 at the home vineyards in Camino, the Riesling vines seem to thrive on the warm days and cool nights at the 3,000 foot elevation. Own-rooted in very deep Aiken-clay loam soils, it took several years to balance the vigor to the fruit. Now, after 30+ years, the vines are a pleasure to tend, self-balancing with an uncanny ability to roll the canes over, exposing the fruit at just the right time. And as one of the latest harvesting varieties we grow (late-October), the intensity of the grapes increases wonderfully with the long hang time and ideal late-season temperatures.

### The 2016 Vintage

Bottled young (just a mere 3 months after harvesting), the intent on this wine was to trap in all the fresh fruit characters we were tasting. And that we did! The 2016 growing season provided longer hang time on the vine, resulting in even more complexity in the wine. The aromas are a cornucopia of Riesling personalities with a lemon (of the lemon merengue pie sort) foundation. Lemon-drop candy aspects find their way into the nose vying for a presence with tree-ripened pear and a white nectarine/peach note found just a skosh farther into the glass. This vintage is highlighted by a more rounded and "luscious" texture than we often taste. The tart, Granny Smith apple aspects immediately meet the senses with pear filling in as second fiddle. Wonderfully balanced, the palate is seamless, finishing with the minerality (citrus) that is a pure expression of our terroir.

### Suggested Food Pairings

This wine will shine with almost anything. Having just returned from Belize, chicken pupusas with a hint of pico de gallo or Thai food with a pinch of spice will certainly pair perfectly. (Cellaring Potential: 5-7years)

### Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Riesling

Fermentation: 100% tank-fermented

Bottled: December 14, 2016

Alcohol: 13.8%

pH: 3.20

TA: 0.62g/100ml

Residual Sugar: 0.1%

Production: 181 cases

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**[MadroneVineyards.com](http://MadroneVineyards.com)**