



MADROÑA

2017 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 2017 Vintage

Honey, apple, citrus, tropical banana, cantaloupe...it's all there and more in the aromas alone. The 2017 vintage gave us a year when we picked later into September (missing the intense heat). The longer hang-time on the vine (at least compared to many of the drought years) has produced a richer and more opulent Riesling than we often see. The cornucopia of fruit in the nose alone will entice you to explore the palate. Rich on the entry with a perfectly rounded sensation, the hint of sweetness (1.3% R.S.) carries the melon and apple fruit right into the finish of lemon curd and tart lime. More complex than I'm giving it credit, this off-dry Riesling simply goes down too easily. I finish one taste and can't wait for the next, which I suppose is the hallmark of a great wine!

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, but let it open up in the glass. Chill it down before serving, and take it from there! (Cellaring Potential: 2-5 years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Riesling

Fermentation: Fermented in stainless steel tanks at 48°-52°, partial ML fermentation

Aging: 100% stainless steel

Bottled: January 11 & February 14, 2018

Alcohol: 12.8%

pH: 3.38, TA: 0.54g/100ml, Residual Sugar: 1.3% by vol.

Production: 448 cases