



MADROÑA

2017 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 2017 Vintage

This vintage has produced a Dry Riesling that has much more richness than years past. I suspect this wine went through a partial malolactic fermentation (like Chardonnay) on its own (a feat in itself since the acidity of Riesling usually prevents this). What we've gained is a wine that showcases the ripeness of the variety and a luscious texture that is sure to excite everyone. The aromas are a complex compliment of Golden Delicious apple and juicy peach with an intriguing fresh cream aroma. Swirl it a bit more, and it's all ripe apple and peach. The palate is a wonderful yin-yang of brightness and mid-palate lushness, seamless throughout with more apple and pear fruit. Chill this wine down cold, and it will be perfect on a warm day with grilled chicken or an orzo salad (or almost anything else too!).

Suggested Food Pairings

Richer and more unctuous on the palate, serve this Riesling chilled with grilled chicken or pork, and don't be afraid of the spices! (Cellaring Potential: 3-5 years)

Facts

Appellation: El Dorado

Estate Grown

Blend: 98.5% Riesling, 1.5% Chenin Blanc

Fermentation: 100% tank-fermented Riesling, barrel-fermented Chenin Blanc

Bottled: March 22, 2018

Alcohol: 13.8%

pH: 3.38, TA: 0.54g/100ml, Residual Sugar: 0.1%

Production: 213 cases