



MADRÓN~A

2010 Riesling – 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 unfinned 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 2010 Vintage

With four years of age on this spectacular Riesling, the wine is just starting to hit its stride. Vibrant and refreshing, the minerality showcases the rich, acidic soils of our Estate Vineyards. Couple this with the cool weather vintage of 2010, and Riesling shines! The aromas of green apple, honey and cardamom spice are both elegant and intense while notes of mountain gooseberry fill in the niches. But what really excites me about this wine (and one of the reasons we made it at all) is how the completely dry palate and the bracing acidity of the wine have a synergistic effect, almost a sensation of richness! Wonderfully textured, the apple characters meld into lemon and lime, lingering long on finish. This wine will probably out-age almost any wine you put near it. Give it another 10+ years and have some fun! (Cellaring Potential: 10+ years)

Suggested Food Pairings

This wine can pair with almost any dish, especially focusing on apple, pear, peach and citrus notes. In addition, the amazing acidity of this wine will balance out starch-oriented recipes including rice, potatoes and pasta (with hints of salted pork too!).

Facts

Appellation: El Dorado, Estate Grown
Blend: 100% Riesling (first-harvest)
Fermentation: Cold-fermented in stainless steel tanks
Bottled: January 11, 2011
Alcohol: 13.6%, pH: 2.95, TA: 0.75g/100ml
Residual Sugar: 0.1% by vol.
Production: 30 cases
Suggested Retail Price: \$28.00

P.O. Box 454, Camino, CA 95709 2560 High Hill Road Camino, CA 95709 Phone (530) 644-5948 Fax (530) 644-7517

MadrónaVineyards.com