

## Vineyards

The grapes for this wine were grown on a highland terrace overlooking the fertile plain of the great Salinas Valley below. Given its unique hillside vantage, the vines of this vineyard experience low soil fertility leading to yields of only 3-4 tons per acre. Soil structure is uniform across the terrace with a clay-loam comprising the floor, and shale making up the underlying supporting structure of the hillside. Each afternoon, cooling winds blow down from the inlet at Elkhorn Slough to take the edge off of the day's heat and to allow for very uniform and slow ripening of the grapes. These winds and the elevation of the hillside locale are the keys to the coolness of the Region II meso-climate. Planted to a unique clone yielding especially small berries, these Riesling grapes display incredible varietal intensity.

## In the Winery

The grapes were harvested by hand in mid October of 2014. Yields were average, 3.0-3.5 tons per acre. Arriving at the winery, we whole-cluster pressed the grapes using a gentle bladder press, and cold-settled the juice for 30 hours. After settling, we began a very long, slow and cold fermentation in stainless steel to capture varietal aromatics. Using a strain of yeast selected for cold tolerance, the wine gradually fermented over a 3 month period to a residual sugar of only 0.85%. This wine was bottled in early March of 2015. Less than 400 cases were produced.

## Tasting Notes:

**COLOR:** Pale-straw

**NOSE:** Bright aromas of peach, apricot and orange blossom.

**MOUTH:** Notes of peach and apricot and honeysuckle follow through on the palate balanced by a firm acidity which allows for a clean and refreshing finish.

