

SHOOTING STAR RIESLING 2017

VINEYARDS

Riesling origins in Germany allow the vines to resist colder winters. We draw our Riesling from Rooster Vineyard, a locally owned vineyard in the northeast of Lake County. This Riesling vineyard ripens nicely while maintaining natural acids that help keep the wine balanced.

WINE STYLE & TASTING NOTE

Winemaking for this varietal is straightforward. The grapes are delivered in the coolest part of the morning after being picked at night and are crushed and pressed off the skins. The juice is then settled for 24 hours and racked off the lees. The fermentation begins at a cool 50 degrees and finishes up about 4 weeks later. The juice is fermented in stainless steel to preserve the freshness of this wine. This wine displays notes of honeysuckle, orange blossom, bright citrus and that true fresh grape aroma with hints of petrol typical of Riesling.

FOOD PAIRINGS

Try our Shooting Star Riesling paired with grilled German sausages, or a spicy Thai or Indian curry.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 12.1% **PH** 3.24
TA 0.86g/100mL **RS** 20.02g/L **BARREL AGING** None **VINE AGE**
Avg. 15 years **YIELDS** 4 tons per acre **PRODUCTION** 375 cases **MSRP**
\$15.00

