



SHOOTING STAR RIESLING 2014



VINEYARDS

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

SEASON

The 2014 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures.

WINE STYLE & TASTING NOTES

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 with grilled German sausages, or a spicy Thai or Indian curry.

APPELLATION Lake County **HARVEST DATES** September 16th, 2014 **ALCOHOL** 11.5% **BRIX** Average 22.3 **FERMENTATION** Average 28 days at 52°F **pH** 3.31 **TA** .88g/100mL **VINE AGE** Avg. 15 years **YIELDS** 4 tons per acre **RESIDUAL SUGAR** 2.2% **PRODUCTION** 400 cases