



2014 Riesling

We ferment our Riesling 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. Try pairing this wine with grilled German sausages, or a spicy Thai or Indian curry.

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Best of Class / GOLD Medal – 2016 LC
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