



VARIETY:
100% Riesling

VINEYARD:
Viento

APPELLATION:
Monterey

HARVEST DATE:
Oct 1, 2020

ALCOHOL: 12.5%

PH: 3.1

TA: 5.3 g/L

AGING:
100% Stainless steel

BOTTLING DATE: Mar 27, 2021

CASES PRODUCED: 196



2020 ESTATE DRY RIESLING

TASTING NOTES

Flashback to July 2019: Dave Nagengast, VP of Winemaking, is cruising down the Rhine River on a Scheid Vineyards weeklong excursion, savoring classic German Rieslings, from bone dry to dessert sweet and everything in between. It was the *trocken*, or dry style, with their gorgeous aromatics and bracing acidity, that really got to him. Back in Monterey, Dave couldn't shake it. He was inspired! With a block of estate grown Riesling at his fingertips, he decided to craft a Dry Riesling from our cool climate Viento Vineyard, a site perfectly suited to a bone dry rendition that accentuates the beautiful fruit, flinty minerality and brisk acidity of Riesling. A nose of green pear, stone fruit and citrus unfolds into flavors of lemon blossom, fresh apple, lime and apricot with a backbone of racy acidity. It is a wine that begs for good food and warm conversation.

VINEYARD

The grapes for our estate grown Riesling are sourced from our estate Viento Vineyard. The name Viento is the Spanish word for wind and this brisk vineyard is aptly named after the dependable winds which come howling down the vineyard corridor every afternoon around 2 p.m. The cool and windy conditions allow for slow ripening and the cultivation of top-notch Riesling.

VINTAGE

The 2020 growing season unfolded with a gentle winter followed by spring rains and moderate temperatures. Lovely 85°F days and cool 55°F evenings allowed for even ripening of the grapes. Warmer late season temperatures had our grapes ready to pick slightly earlier than normal, with our first grapes being harvested in mid-August. This proved to be a blessing because in late August, electrical storms sparked numerous fires that burned throughout Monterey County. Fortunately, fruit from our vineyards closest to the fires had already been picked and the strong winds off Monterey Bay dispersed the smoke and kept it from settling over our vineyards. In a year marked by challenge and change, we believe our 2020 vintage wines are a bright spot.

WINEMAKING

The handpicked grapes were whole cluster pressed and the juice was lightly pressed. The juice was then cold settled to remove the excess pulp, which prevents the yeast from being stressed and allows for a clean fermentation. The juice was slowly fermented entirely in stainless steel at a very cold temperature to enhance the fruit esters and preserve varietal aromatics, then aged in 100% stainless steel.

WINERY & TASTING ROOM

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