



2017  
**DRY REISLING**  
**ALLUVIAL FAN**  
**MONTEREY COUNTY**

**PLACE**

This Riesling was inspired by the sloped alluvial fans in which these vineyards sites reside. The well drained soils of the alluvial fans are created as water drains from the Santa Lucia Mountains down into the Salinas Valley, washing down a buildup of coarse-grained sediment. Northern Monterey County is subject to strong maritime influences and ancient glacial soils consisting of sand and shale loam. These elements provide the perfect conditions for wine possessing freshness, complexity and elevated aromatics.

**VINIFICATION**

These Riesling grapes were hand harvested in the cool early morning hours. The grapes then saw a brief skin contact before being gently whole-cluster pressed and transferred to small stainless steel vessels. The juice was then inoculated and went through a slow cold primary fermentation, which lasted between 28 to 32 days. Once primary fermentation was complete, a small sulfur addition was made and the wine was left to age sur lie for 5 months.

**TASTE**

In the glass this wine shows of stone fruit and herbal citrus notes. The palate has great texture displaying notes of pear, mint and petrol. The finish is long, showing salinity and a laser beam like focus.

**APPELATION**

Santa Lucia Highlands and Arroyo Seco of Monterey County

**VINEYARDS**

50% Tondre Grapefield, Santa Lucia Highlands

50% Zabala Vineyard, Arroyo Seco

**CLIMATE**

Cool, region 1+

**ACIDITY**

9.4 G/L

**PH**

3.07

**ALCOHOL**

12%

