



# 2024 Riesling

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## Source

Grapes sourced from Carousel Vineyard located in southwest Washington State in the Yakima Valley.

## Winemaking

The grapes were hand-harvested, then crushed and pressed quickly to preserve freshness. Fermentation took place in stainless steel at a cool temperature of 10°C and lasted for approximately three weeks, bringing the wine to near dryness. Fermentation was arrested by refrigeration to retain a touch of residual sweetness. The wine was filtered prior to bottling.

## Tasting Notes

This Riesling showcases bright aromas of Meyer lemon, Honeycrisp apple, apricot, and chamomile. The palate offers additional citrus notes, complemented by hints of honeysuckle and a subtle slate-like minerality.

Pair with Comté cheese, lemongrass chicken, grilled asparagus with lemon zest and Parmesan.

502 cases produced.

Enjoy now or within the next decade.

Brix	22 at Harvest
pH	3.21
TA	6.8 g/l
RS	4.01 g/l
Alc	12.5%
SKU	323516
UPC	696852189767