**Winemaker**

Ariel Eberle & Lynn Griswold

**AVA**

McMinnville

**Vineyard Composition**

100% Estate Grown; Triangle and Barn Blocks

**Harvest**

Picked: October 7, 2016

Yield: 2.88 tons/acre

Brix: 21.6

pH: 2.97

TA: 7.85 g/L

**Fermentation**

Fermented in Stainless Steel

Duration: 21 days

**Aging**

4 months in Stainless Steel

**Bottling**

March 21, 2016

Alcohol: 12.2%

pH: 2.98

TA: 7.8 g/L

R.S.: 0.6% (Off-Dry)

Production: 406 cases

**Tasting Notes**

A bright, acid driven style of our house Riesling, full of dynamic energy! The aromatics are fresh with hints of lime zest, peach, honey and white flowers. On the palate a zing is delivered with flavors of citrus, lemon peel, and star fruit. Sit with this one and enjoy a glass slowly on our back deck. Notice how time changes what is in your glass and how what is in your glass changes your perception over time. This wine is delicious alone, but will be enjoyed to the full extent with your favorite spicy dish! Enjoy!

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