

## 2018 MTGA Dry Riesling

Appellation: Dry Creek Valley, Sonoma

Grower: Gustafson Vineyards

Blend: 100% Riesling

Aging: 8 months 20% neutral French oak, 80% stainless steel

Dryness: Bone-Dry (no residual sugar)

Case Production: 107 cases

### Production Notes:

2018 provided an all-star kind of year for dry Riesling. An incredibly balanced growing season at vineyard, situated at 1500ft of elevation above Lake Sonoma, allowed us to wait until the perfect opportunity to harvest our Riesling lots. Starting at 3:00am we dove into the vineyard for harvest. In a couple of hours the grapes were delivered to the winery to begin processing.

The clusters were gently pressed and all of the juice was placed into 4 stainless steel barrels and 1 neutral French oak barrel for fermentation. Over the next two months a slow and steady fermentation process would take place. Our one and only racking occurred in mid-December to remove all of the heavy solids and sediment from the barrels. Each would also be prevented from going through the secondary malolactic fermentation to retain as much crisp acidity as we could.

### Tasting Notes:

Our 2018 Dry Riesling is arguably the most complex and intriguing Riesling we have made to date. It contains an incredibly bright and refreshing acidity with characteristics of pithy Meyer lemon that transition to freshly cut pineapple. A perfect blend of richness matched up with a crisp pool-side style.

### Aging Potential:

Riesling is one of my favorite varieties because of the vast options you have at your disposal. Whether you are looking for that bright, fresh, summer-style wine or the petrol-y rich sipper it can accommodate. While this wine shines upon release its true character will start reveal itself after 6+ years as our prior vintages have shown. If you prefer the more refreshing qualities drinking this 2018 release in the next 2-3 years will suit you well.