

LEMELSON

VINEYARDS

2016 DRY RIESLING

DUNDEE HILLS - 12/750ML

WINEMAKER'S NOTES:

The 2016 Riesling was sourced from both of our estate vineyards in the Dundee Hills AVA. To help maximize aromatic intensity and complexity, the wine was fermented in both tanks and stainless steel barrels. The finished wine was aged on the lees for 5 months with occasional stirring. The results are bright pear, Meyer lemon and orange zest fruit framed by honey suckle and subtle petrol aromatics. Although fermented to dryness, the palate is rich, long and mineral with excellent natural acidity.



VINIFICATION

HARVEST DATES:

September 28th, 2016

FERMENTATION NOTES:

100% whole cluster pressed; tank/ stainless steel barrel fermented

AGING:

5 months on full fermentation lees

ALCOHOL:

12.5% alc./vol.

MSRP: \$19.00

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