LEMELSON VINEYARDS

2017 DRY RIESLING DUNDEE HILLS - 12/750ML

> VINIFICATION HARVEST DATES: October 9, 2017

FERMENTATION NOTES: 100% whole cluster pressed; tank/ stainless steel fermented

> AGING: 5 months on full fermentation lees

> > ALCOHOL: 12.5% alc./vol.

RESIDUAL SUGAR:

5.3 g/L

WINEMAKER'S NOTES:

The 2017 Riesling was made from grapes 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 results are honeyed pineapple, pear, Meyer lemon and orange zest fruit framed by white flower and subtle petrol aromatics. Although fermented to near dryness, the palate is rich, long and mineral with excellent natural acidity.

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