LEMELSON

V I N E Y A R D S

2019 DRY RIESLING

DUNDEE HILLS - 12/750ML

VINIFICATION

HARVEST DATES:

October 10, 2019

FERMENTATION NOTES:

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

AGING:

6 months on full fermentation lees

ALCOHOL:

12.5% alc./vol.

RESIDUAL SUGAR:

1.0 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 neutral French oak and stainless-steel barrels. The finished wine was aged on the lees for 6 months with occasional stirring. The results are honeyed pineapple, tangerine, and Meyer lemon fruit framed by white flower and river rock aromatics. Although fermented to complete dryness, the palate is rich, juicy, long and mineral with excellent natural acidity. One of the driest Rieslings we have ever produced!

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