

LEMELSON

VINEYARDS

2021 DRY RIESLING

DUNDEE HILLS - 12/750ML

VINIFICATION

HARVEST DATES:

October 3rd, 2021

FERMENTATION NOTES:

100% whole cluster pressed; barrel & stainless steel fermented

AGING:

8 months on full fermentation lees

ALCOHOL:

12.5% alc./vol.

TA/PH/RESIDUAL SUGAR:

8.2g/L - 3.03- 4.9 g/L



WINEMAKER'S NOTES:

The 2021 Riesling was made from grapes sourced from our Meyer Vineyard 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 8 months with occasional stirring. The results are honeyed pineapple, peach, and lemon curd fruit framed by white flower and river rock aromatics. Although fermented to dryness, the palate is rich, juicy, long and mineral with excellent natural acidity.

WWW.LEMELSONVINEYARDS.COM

12020 NE Stag Hollow Rd, Carlton, OR 97111

info@lemelsonvineyards.com, 503-852-6619

@lemelsonwinery

