

LEMELSON

VINEYARDS

2023 DRY RIESLING

DUNDEE HILLS - 12/750ML

VINIFICATION

HARVEST DATES:

September 21st, 2023

FERMENTATION NOTES:

100% whole cluster pressed; stainless steel
fermented

AGING:

6 months on full fermentation lees

ALCOHOL:

12.5% alc./vol.

TA/PH/RESIDUAL SUGAR:

7.8g/L - 3.01 - 6.2 g/L



WINEMAKER'S NOTES:

The 2023 Riesling was made from grapes sourced from Meyer Vineyard in the Dundee Hills AVA. To help maximize aromatic intensity and complexity, the wine was fermented in stainless steel barrels. The finished wine was aged on the lees for 6 months with occasional stirring. The results are pineapple, grapefruit, and Amalfi lemon fruit framed by white flower and river rock aromatics. Although fermented to near dryness, the palate is rich, juicy, long and mineral with excellent natural acidity.

WWW.LEMELSONVINEYARDS.COM

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