

**APPELLATION** 

Anderson Valley, Mendocino County

VARIETAL

100% Riesling

COOPERAGE

100% very old French Oak

#### TASTING NOTES

Our sustainably-farmed 2008 Lazy Creek Vineyards Riesling from Anderson Valley has enticing and fragrant fresh fruit aromas of pear and white nectarine complemented by floral notes and hints of spice and minerality. Completely dry, refreshing mineral notes on the palate weave through and round out the wine's clean, lingering finish.

## VINTAGE NOTES

Peaceful and bucolic Anderson Valley, located just off the coastal region of Mendocino County, has warm, sunny days and cool, foggy mornings and nights that are ideal for growing grapes. A year of fire and ice, we began 2008 battling frost in April and heat in the early fall. Reduced yields but intensely flavored, well-balanced, ripe fruit was the happy result of a very challenging growing season. 2008 was one of the shortest harvests we can remember.

# WINEMAKER NOTES

The grapes for our 100% Riesling are hand harvested in October, 2008, destemmed, whole-cluster pressed, then pressed to tank for fermentation. Wine is racked to barrel to complete fermentation, then blended and bottled in August 2009.

### FOOD PAIRINGS

Our 2008 Lazy Creek Vineyards Riesling is the perfect aperitif. Or, pair this completely dry, white wine with shellfish, crab or sushi. This Riesling is also delicious with smoked trout or salmon, or try with a tart apple and horseradish salad to showcase the Riesling's fragrance and delicacy, as well as its versatility.

## WINE INFORMATION

Suggested Retail: \$24 + Bottled: August 2009 + Released: July 2010 + Alcohol: 13.9% ph/ta: 3.27/.80 RS: .25% + 121 Cases