

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Riesling

COOPERAGE

100% very old French oak

TASTING NOTES

Our sustainably-farmed 2009 Lazy Creek Vineyards Riesling from Anderson Valley has enticing and fragrant fresh fruit aromas of white plum and nectarine complemented by floral notes and stone fruit. Completely dry with crisp acidity, refreshing mineral notes on the palate weave through and round out the wine's savory, 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. Low rainfall amounts during the spring gave way to a very moderate summer with only a few hot days in mid-July. A mid-September warming trend pushed the grapes to ripeness. Harvest began shortly thereafter and was completed late October.

WINEMAKER NOTES

The grapes for our low-yielding Riesling are hand harvested, destemmed, lightly crushed and allowed partial skin contact to enhance the flavors and aromatics in the wine. The Riesling is then pressed to tank for fermentation. Upon completion of fermentation, wine is racked to barrel and stirred once a week for two months, then was blended and bottled in August 2010.

FOOD PAIRINGS

Our Lazy Creek Vineyards Riesling is the perfect apéritif, or pair this white wine with shellfish, crab or sushi. 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

Bottled: August 2010 | Alcohol: 13.4% ph/ta: 3.01/.75 RS: .01% | 151 Cases