

# *2010 Dashe Cellars*

## *Dry Riesling McFadden Farm*

### HISTORY

We love to make a dry—and we mean seriously dry—Riesling from these 30 year old vines, growing in the rocky, chalky soil of the McFadden Farm in Potter Valley. This wine is made in the style of the dry white wines from the Alsace region of France, an area that produces some of our favorite European white wines. With its luscious texture, great balance of fruit and acidity, and superb minerality, this is a wine both for short term drinking as well as for aging in your cellar.

Organically grown in these rocky soils, this is a classic Riesling vineyard—the nights are quite cool and the days relatively warm, allowing the grapes to ripen slowly while developing lovely, complex flavors. We were excited that grower Guinness McFadden had many years of experience growing both grapes and herbs organically on his farm, which fit in perfectly with our desire at Dashe Cellars to have minimal handling of our grapes and wines.

### PRODUCTION

2010 produced one of the best vintages for white wine in a decade, with cool weather producing great acidity balancing lush textures. As was typical with this vineyard, the grapes were picked in mid-October—one of the last vineyards we harvested. We gently pressed the fruit in our Italian grape press for almost three hours in order to intensify the fruit flavors without extracting any harsh seed tannin.

After pressing, the juice was allowed to settle prior to being racked into a small variable-capacity stainless steel tank. We used the native yeasts to conduct the fermentation, and allowed the wine to ferment at room temperature. In style, this wine is more like our very dry 2007 and 2008 Rieslings, with very pale color and great minerality to the wine. Aged completely in stainless steel tanks—and staying on its yeast for the entire aging process—we bottled the wine in late February.

### TASTING NOTES

**Color:** Very pale, clear white wine

**Aroma:** Floral notes, dried apricots, mixed with chalky mineral and earth.

**Flavors:** Lovely texture and balance, with an extremely smooth, lush mouthfeel and crisp acidity. Pear, apricot, and peach, minerals, earth, with a touch of spice. An ideal wine to accompany spicy foods.

**Number of cases produced:** 293 cases (750 ml)

**Date released:** May 1<sup>st</sup>, 2011

**Price:** \$20 suggested retail