

2019 Dry Riesling, McFadden Farm



History

These organically-grown grapes are cultivated high in the mountains of Potter Valley on the east border of Mendocino county. Unusual for Riesling in California, these are older vines: gnarled, 30+ year-old, and grown in white, rocky, chalky soil tucked against the cool hillsides of the east side of the valley. Since we love dry Riesling, we made this wine bone dry with a beautiful characteristic fruit and mineral aroma, a firm structure, lush midpalate and a dry long fruity finish. With its lovely aromatics and mouthfeel, good acid/fruit balance, and complex minerality, this wine is ideal to drink right now and can also be saved for mid-term aging in the cellar.

Production

We picked the fruit very early in the morning, to keep the grape bunches cold, and then gently pressed the clusters in our Italian grape press for three hours to intensify the fruit flavors without extracting harsh seed tannin.

The wine was settled overnight and cooled, and then fermented in a stainless steel tank. The wine started fermenting almost immediately and then slowed as we controlled the fermentation temperatures to not exceed 65 degrees. After fermentation, we kept the wine on its lees to gain texture and complexity. The wine was bottled in early February, and the resulting wine has powerful aromas, a mouthfilling velvety structure, and a depth of flavor that makes it one of the most age-worthy Rieslings we've ever produced.

Production Notes :

Varietals

100% Riesling

Appellation

Potter Valley,
Mendocino County

Alcohol

13.5 % by vol.

Time in oak

100% Stainless Steel

Production

328 cases, 750ml

Release date

April 2020

Optimum time for consumption

2020-2026

Tasting Notes :

Color: Pale yellow gold and bright clarity.

Aroma: Delicate pear, apricot, and slight citrus, spice, and chalky minerals.

Taste: Classic riesling fruit entry, with crisp acidity, pear, grapefruit, and hints of apricot and peach. medium bodied, quite dry, with a spiciness and a slight acidic bite. On the finish, pear, grapefruit, minerals, earth, and a touch of spice dominate.