

2012 ESTATE RIESLING

Riesling is the last grape we harvest; it benefits from the extra hang-time we now enjoy. Classic version of a cool climate varietal: terrific acidity, with notes of peach & apricot as it matures. Slightly off-dry, but only enough to balance the acidity - this is not the more common sweet Riesling.

| Grape Source | Conservation Hi | ll, Lincol | n |
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Harvest Date 10/12/12

Brix at Harvest 18°

pH 3.05

Titratable Acidity 10.0 gm/Kg

Alcohol 11.8%

Fermentation Yeast / Aging D47, W15 / Stainless Steel

Time for aging 11 months

Filtration Zeta Plus $H50 + 0.65\mu$

Bottling Date 06/12/13

Barrels Produced 2

Release Date 09/07/13

Winery Price \$23.00