

BLEND

100% Riesling

LAB ANALYSIS

- pH 3.35
- TA 6.0 g/L
- Alc. 13.3%
- RS 0.35%
- Brix at harvest 22.5

PRODUCTION

2021 Vintage, 100% Temecula Valley. Fruit was hand harvested. Fermented for 25 days in stainless tanks. Fermentation temperature 52 Degrees.

Bottled December 8, 2021, with 599 cases produced.

TASTING NOTES

Our Köhl Riesling is made in a dry, fragrant style, thanks to low fermentation temperatures that preserve all those beautiful floral notes. In the mouth, you'll note a bit of fresh, juicy pineapple, ripe stonefruit, and a subtle pear finish. All that, buttressed by bright acidity, make this a well-balanced, food-friendly wine.

AGING POTENTIAL

Drink now through 2023

