



PESSAGNO

WINERY

2005 Riesling – Dry Styled

La Estancia Vineyard
Santa Lucia Highlands

Harvest Date

October 5, 2005

Harvest Brix

24.8

Months in Oak

Six

Alcohol

13.3%

pH

3.21

TA

8.15 grams/liter

Rs

0.36%

103 six-pack cases bottled

August 1, 2006

Suggested Retail

\$18.00/bottle

THE VINEYARD

La Estancia Vineyard is one of the last “own-rooted” vineyards that remain in commercial production in California. This 25-plus year old vineyard is farmed by Phil Johnson and Scott Storm, veterans of viticulture with combined experience of over 55 years. The low yields of less than 2.5 tons per acre ensure extremely high quality fruit in this cool climate site.

THE VINTAGE

Due to a warmer and wetter winter than usual, budbreak occurred in the Santa Lucia Highlands appellation in early March, a result of our proximity to the Pacific Ocean. The period of May through August saw below average summer temperatures with foggy mornings and cool afternoons. We harvest this Riesling in late October, a year recognized for high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

Less than two tons of fruit was hand harvested and immediately pressed into a refrigerated tank to cold settle for 72 hours. The clarified juice was racked to neutral French oak barrels where a specialized yeast strain, known for producing floral aromas in Riesling, was introduced. The wine was fermented completely dry and aged for six months in barrel prior to being returned to tanks for bottling.

TASTING NOTES

I have to say that I am a huge fan of German dry-styled Riesling, and it was a colleague that sparked my interest in making it again after a 15 year hiatus. Apricots, pineapple, and honey are evident in the aroma while crisp acidity and no residual sweetness make this wine a perfect accompaniment to spicy Asian and food and summer time entertaining. Serve well chilled.

Steve Pessagno, Winemaker