



# PESSAGNO

WINERY

## 2006 Riesling – Dry Styled

La Estancia Vineyard  
*Santa Lucia Highlands*

### Harvest Date

*October 31, 2006*

### Harvest Brix

24.6

### Months in Oak

*Five*

### Alcohol

13.8%

### pH

3.30

### TA

*8.9 grams/liter*

### Rs

0.43%

### 85 cases bottled

*September 5, 2007*

### 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

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, dense fog. Harvested started in late October, and the extended growing season resulted in 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, know 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 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 little residual sweetness make this wine a perfect accompaniment to spicy Asian and food and summer time entertaining. Serve well chilled.

Steve Pessagno, Winemaker