

PESSAGNO WINERY



2008 RIESLING

LA ESTANCIA VINEYARD

Santa Lucia Highlands

Dry-Styled

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

After another dry winter, a mid-spring heat spell caused a quick bloom. Cool weather, with some occasional frost, resulted in shatter and poor fruit set. As a result, cluster and berry size was small and yields were low in most varieties. Warmth didn't return to the Santa Lucia Highlands mountain range until late September with harvest commencing in October.

The Winemaking

Only two tons of fruit was hand harvested and immediately pressed into a refrigerated tank to cold settle for 72 hours. The clarified juice was fermented cold in tank then racked to neutral French oak barrels. The wine was fermented completely dry and aged for five 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 a hint of residual sweetness make this wine a perfect accompaniment to spicy Asian and food and summer time entertaining. Serve well chilled.

Steve Pessagno, Winemaker



Harvest *October 22, 2008*

Brix *22.9*

Months In Oak *Five*

Alcohol *13.3%*

pH *3.42*

TA *8.1 grams/liter*

Rs *0.32%*

Production *95 cases bottled,
June 16, 2009*

Suggested Retail *\$16*