

Barcode

834962000309

PESSAGNO
WINERY



2009 RIESLING

LA ESTANCIA VINEYARD
Santa Lucia Highlands

THE VINEYARD

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

THE VINTAGE

2009 comes to a close with our assessment that yet a fifth consecutive great Vintage has been brought to “the Barn” (our 80+ year old former Swiss Italian dairy, now winery). January and early February saw unprecedented warm temperatures that caused an early budbreak. During flowering in the middle of May the thermometer again reached the upper 90 °F mark. The balance of the growing season up through harvest was, in contrast, very moderate to even slightly cool. We were now preparing for a late season with grapes not expected until late Fall. In anticipation of heavy rains from the remnants of Typhoon Melor (the worst to hit Japan in two decades), we scrambled to bring in all the fruit during the middle of October. The long hours paid off and incredible quality wines are now finishing fermentation and resting gracefully in the winery.

THE WINEMAKING

The 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 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 green apple tartness make this wine a perfect accompaniment to spicy Asian and food and summer time entertaining. Serve well chilled.

Steve Pessagno, Winemaker



Harvest Date

October 17, 2009

Harvest Brix

21.4

Months in Oak

Five

Alcohol

14.2%

pH

3.35

TA

7.6 grams/liter

Rs

Dry

Bottled June 29, 2009

406 cases