

Trefethen

2019 DRY RIESLING

THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth, and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average but, thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

THE WINE

Crisp, refreshing, and bright this wine offers enticing minerality. Pleasantly dry with lively flavors of Mandarin peel, green apple, and lemon backed by zesty acidity. The finish is long, mouthwatering, and delightfully tart.

FOOD AFFINITIES

Our Dry Riesling pairs best with bright, fresh flavors. Fresh cilantro, lime juice and zest, raw fish, and jasmine rice play well with the floral notes of this wine. Winery Chef Chris Kennedy suggests pairing with butter-poached lobster, halibut crudo, or burrata crostini with avocado, cilantro, and lime.

94 POINTS

Wine Enthusiast 2021

94 POINTS | GOLD

Sommeliers' Choice Awards 2020

93 POINTS | GOLD

Sommelier Challenge Int'l Wine & Spirits Competition 2020

91 POINTS | GOLD

Critics Challenge Int'l Wine Competition 2020



VARIETAL
100% Riesling

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 30–September 17

RESIDUAL SUGAR
4.6 grams/L (Dry)

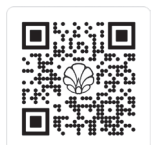
ALCOHOL
12.0%

THIS RIESLING IS:



IRF[®]

INTERNATIONAL RIESLING FOUNDATION



Scan for Video Tasting
Notes from the Trefethens!

