

Trefethen

2018 DRY RIESLING

THE VINTAGE

Ample rainfall in the spring recharged the soil profile and provided a strong start to the growing season. The weather during the summer featured consistent warmth and sunshine without any major heat spells. Cooler than average temperatures in August and September slowed the ripening process, providing long hang time and leading to complex flavor development. October was mostly dry and warmer than usual allowing us to pick each block at optimal ripeness. The harvest was complete before November and the start of an epic rainy season.

THE WINE

Floral aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. On the palate, this bright, yet luscious wine evolves with flavors of nectarine, white peach and honey-crisp apple. The minerality and beautiful acidity provide an invigorating finish.

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 and acidic notes of this wine. Winery Chef Chris Kennedy suggests pairing with butter poached lobster, halibut crudo, or burrata crostini with avocado, cilantro and lime.

95 POINTS | BEST OF SHOW BEST RIESLING | PLATINUM

Critics Challenge Int'l Wine & Spirits Competition June 2019

94 POINTS

Wine Enthusiast June 2020

93 POINTS | GOLD

Sunset International Wine Competition May 2019

91 POINTS

California State Fair May 2019

90 POINTS

Wine & Spirits June 2020



VARIETAL
100% Riesling

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 31–September 17

RESIDUAL SUGAR
5.7 grams/L (Dry)

ALCOHOL
12.4%

THIS RIESLING IS:



IRF®

INTERNATIONAL RIESLING FOUNDATION

