

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

Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.

FOOD AFFINITIES

This wine shines when paired with desserts of roasted peaches or apricots in the summer and poached apples or pears in the fall. Chef Chris' favorite pairing is fire roasted stone fruit tart with flaky puff pastry, toasted almonds, and whipped cream with just a hint of salt.



VARIETAL
100% Riesling

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
November 20

GRAPE SUGAR
39.0° Brix

RESIDUAL SUGAR
195 grams/Liter

ALCOHOL
11.0%

