

2022 DRY RIESLING

The dedication of the Trefethen family is manifest in every aspect of our operation, from the soil to the table, including sustainable farming, thoughtful winemaking, and gracious hospitality.

THE VINTAGE

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

THE WINE

Vibrant aromas of stone fruit and lemon zest are layered with notes of jasmine and wildflowers. Fresh on the palate, flavors of grapefruit, lime and other citrus lead to a clean and bright finish.

FOOD AFFINITIES

The salinity of shellfish, especially oysters, resonates beautifully with the mineral notes in this wine. Winery Chef Chris Kennedy also suggests pairing it with spicy cuisine, including Thai and Indian flavors, as well as stone fruits.

93 POINTS

HK IWSC Awards 2023

92 POINTS

Decanter World Wine Awards 2023

90 POINTS

Wine Enthusiast | June & July 2023

91 POINTS | GOLD

Sommelier Choice Awards 2023



DRY RIESLING

VARIETAL 100% Riesling

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD 100% Main Ranch

> HARVEST August 25–27

RESIDUAL SUGAR 5.2 grams/L (Dry)

> ALCOHOL 12.0%











