

# Trefethen

## 2023 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

The winter leading up to the growing season brought over 40" of rain, which was above average and a welcome change from the preceding drier years. Cool to moderate temperatures delayed budbreak and bloom by approximately two weeks and persisted as the growing season progressed. The vines grew at a leisurely pace, which allowed us to precisely time all our viticultural activities. Throughout harvest, the grapes had the opportunity to fully ripen with lower sugar and higher acidity, producing deep and bright wines of exceptional quality, reminiscent of classic heralded Napa vintages.

### THE WINE

Refreshing aromas of lime zest and apple are layered with floral hints of jasmine and orange blossom. Bright on the palate, flavors of guava and peach are lively with notes of Granny Smith apple and citrus.

### FOOD AFFINITIES

Pair this wine with dishes containing minimal fat, like shellfish and fennel. Winery Chef Chris Kennedy recommends oysters and using ingredients with like flavors, such as ginger or stone fruit, to amplify the soft notes in this wine.

**VARIETAL**  
100% Riesling

**APPELLATION**  
Oak Knoll District of Napa Valley

**ESTATE VINEYARD**  
100% Main Ranch

**HARVEST**  
September 13 - October 2

**RESIDUAL SUGAR**  
4.8 grams/L (Dry)

**ALCOHOL**  
12.0%



#### THIS RIESLING IS:



IRF®

INTERNATIONAL RIESLING FOUNDATION



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