

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. Spring was cool, delaying budbreak and bloom by approximately two weeks. The weather was stable through bloom, and we saw good set in nearly all varieties, resulting in a larger than average crop. The cool to moderate temperatures persisted as the growing season progressed and the vines grew at a leisurely pace, which allowed us to precisely time all our viticultural activities. As the moderate weather continued through harvest, grapes had the opportunity to fully ripen with lower sugar and higher acidity, and ultimately produced wines of exceptional quality. We started harvest about two weeks later than the previous five vintages and, although it was a late season throughout, we happily completed our harvest just before the end-of-season rains began.

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%











