

Trefethen

2024 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 2024 growing season brought just under 28 inches of rainfall, slightly below our 50-year average but the timing couldn't have been better. Steady, well-spaced rains throughout winter and spring set the stage for a healthy start to the season. Budbreak arrived by mid-March, and stable conditions through bloom led to a balanced fruit set across all varieties. A warm spell in August helped concentrate flavors in our white wines and kicked off harvest roughly two weeks earlier than the previous year. From there, the weather remained steady and cooperative, with one final burst of heat signaling the close of the season. The 2024 vintage kept us on our toes, but the results are exciting—wines that are vibrant, expressive, and beautifully concentrated.

THE WINE

Fresh notes of citrus blossom, lime, and honeysuckle lead the nose, while a hint of wet stone adds a cool, grounded edge. The palate is bright and focused, with crisp acidity and layered citrus flavors that carry through to a clean, mineral finish.

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
August 23 - September 6

RESIDUAL SUGAR
5.3 grams/L (Dry)

ALCOHOL
11.7%

THIS RIESLING IS:



IRF®

INTERNATIONAL RIESLING FOUNDATION



Scan to learn more.
trefethen.com/Trade



Trefethen Family Vineyards
1160 Oak Knoll Avenue, Napa, CA 94558
707.255.7700 | trefethen.com