

# 2025 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

Leading up to the 2025 season, we received 35" of rain, slightly above average, with the heaviest storms arriving in February. Favorable conditions at budbreak and a warm spring gave the vines a strong start, though slower shoot growth required careful attention in the vineyard to focus on each vine's growth. A cooler-than-normal summer extended the season, with harvest beginning in late August. The grapes matured slowly in the mild weather, allowing ample time for flavor development. Warm days in October provided a final push before seasonal rains arrived, producing a beautifully nuanced vintage.

## THE WINE

Fragrant and expressive, this wine opens with notes of white peach, lychee, and jasmine, lifted by citrus blossom, lemon leaf, and nuances of citrus oil. On the palate, vibrant flavors of passion fruit and lime zest are layered with floral tones and honeysuckle, finishing with a chalky, slate-like minerality.

## FOOD AFFINITIES

Delicate, fresh dishes are a natural match for this wine, especially shellfish, where briny sweetness and texture highlight its citrus-driven aromatics. White flaky fish and lean white meats also pair beautifully, enhancing its clean, lifted profile. Winery Chef Chris Kennedy suggests pairing this wine with bright, herb-forward preparations featuring Oysters, Cilantro and Lime Rice, and Creamy Avocado.

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**VARIETAL**  
100% Riesling

**HARVEST**  
August 25-September 9

**GRAPE SUGAR**  
19.9° Brix

**APPELLATION**  
Oak Knoll District  
of Napa Valley

**ALCOHOL**  
11.5%

**WINE pH**  
3.01

**ESTATE VINEYARD**  
100% Main Ranch

**WINE ACID**  
4.5 g/L

**91 POINTS**  
Wine Enthusiast



*Trefethen*

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