

Stoller

FAMILY ESTATE



2020 SINGLE ACRE RIESLING

SRP: \$30 | 630 Cases Produced

LITHE, AROMATIC, ELECTRIC

WINE OVERVIEW

Made in a dry style, we gently whole-cluster-pressed our Riesling and very slowly ushered it through a cold fermentation to preserve the varietal's delicate aromas. The nose reveals layers of wet stone, lemon zest, and white blossoms. Initial flavors of Anjou pear and honeydew melon are lifted by a quenching vibrancy on the palate with just a kiss of sweetness as it leads to a lengthy, saline finish. Drink now through 2028.

HARVEST OVERVIEW

The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced a freak windstorm that resulted in wildfires due to hot temperatures and arid conditions. Our team decided to continue with harvest to preserve our grapes. Meticulous sorting and attentive winemaking were essential to achieving our quality standards. We are fortunate to have some of the finest wine we can produce in bottle.

Bottled	July 2021
T.A.	7.98 g/L
pH	3.01
Alcohol	11.8%

