



OUR PROCESS

We source Riesling from our Scarlett Vineyard South vineyard because the vineyard is in a microclimate similar to Monterey County. Fog-cooled mornings, slow to warm during the day, and a 40-degree temperature drop overnight. While residual sugar is high for this wine, the perception of sweetness isn't "too sweet." Due to the acidity level, which masks the sweetness, this wine comes across as a light, pleasantly sweet, white wine.

TASTING NOTES

Sourced from our Scarlett Ranch South vineyard, this 2022 Riesling starts off with intense floral and fruity aromas of jasmine, green banana, and kiwi. Stainless steel fermentation gives this wine its crisp mouthfeel and pale straw appearance.

Predominant flavors of ripe white peaches, tropical fruit flavors of mango and guava, and a hint of citrus blossom really shine through from front to mid-palate.

Less time spent in fermentation leaves more residual sugar for an enjoyable level of sweetness on the tongue.

This is an approachable, easy-drinking wine, perfect for any occasion, and pairs beautifully with spicy cuisine due to its sweetness and acidity. Robust Indian and Asian dishes are a perfect match for this wine as the spiciness of the food, and the sweetness of the wine will balance each other very nicely. Dried fruit and soft-flavored cheeses also pair well with this wine.

BRAND

Wooden Valley

VARIETAL BLEND

100% Riesling

TECHNICAL DATA

Alcohol: 10.6%

pH: 3.26 **TA:** .64gms/100mls

RS: 6.9 Brix

Cooperage: NA

Bottling Date: 2/15/2023

Cases Produced: 420

Release Date: 3/15/2022

VINEYARD SOURCE

Scarlett Ranch South Vineyard