



•ECLECTIC•



## 2020 BLOCK TWELVE RIESLING

### TASTING NOTES

We captured the essence of Riesling in this palate pleasing, off-dry style specialty white wine. By cool fermenting and crafting in stainless steel, this wine offers a combination of mineral, fruit-forward aromatics, delicate citrus, ripe melon, pineapple, and viscosity. This well-made, small production wine exemplifies our 47 year commitment to growing Riesling wine on Old Mission Peninsula.

### WINEMAKER NOTES

The grapes for this wine were hand-picked from our “12th block” of our Bailiwick Field and were loaded whole cluster into the press and allowed to soak for three hours before pressing into juice. The Riesling juice was immediately pumped into a smaller stainless steel tank and cool fermented at a steady 55° F for two weeks. Fruit ester compounds and flavors are better retained versus fermenting at higher temperatures. Ultimately, we arrested fermentation at 1.8 g/L residual sugar, considered by our winemaker to be the optimum balance of flavors, sweetness, and acidity. The finished wine was further cool aged in stainless steel before bottling.

### TECHNICAL DATA

<b>Appellation:</b>	Old Mission Peninsula
<b>Production:</b>	425 cases [12-750 ml.]
<b>Alcohol content:</b>	11.0% ABV
<b>Harvest date:</b>	November 5, 2020
<b>Harvest sugar:</b>	21.5° Brix
<b>Residual sugar:</b>	1.2° Brix
<b>Bottling date:</b>	July 9, 2021
<b>UPC Code:</b>	0 83161-20092 2