LEMELSON

V I N E Y A R D S

2024 DRY RIESLING

DUNDEE HILLS - 12/750ML

VINIFICATION

HARVEST DATES:

October 3rd, 2024

FERMENTATION NOTES:

100% whole cluster pressed; 75% stainless steel fermented, 25% barrel fermented

AGING:

6 months on full fermentation lees

ALCOHOL:

12.5% alc./vol.

TA/PH/RESIDUAL SUGAR:

8.2g/L - 2.98PH- 4.2 g/L

SOFT SCHOOL VACOR STORY



WINEMAKER'S NOTES:

The 2024 Dry Riesling is sourced from our Meyer Vineyard in the Dundee Hills AVA. To maximize the aromatics this wine was fermented in both stainless steel and neutral French oak barrels and aged on the lees for 6 months with occasional bâtonnage to add body and improve the complexity. The results are a bright nose with pineapple, pear and Amalfi lemon neatly framed by orange blossom, honeysuckle and river rock aromatics. The palate is rich, juicy, long and mineral forward with notable natural acidity making this an ideal wine for a myriad of food pairings.

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