

Stoller

FAMILY ESTATE



2018 SINGLE ACRE RIESLING

\$30 SRP

220 CASES PRODUCED

WINE OVERVIEW

Sourced from vines planted in 1997, our Single Acre Riesling is round and juicy with a vibrant finish.

Made in a dry style, our Riesling was fermented and aged in stainless steel barrels for seven months. The nose shows delicate notes of lychee and white peach. On the palate, the hints of pear, Meyer lemon, honeycomb and wet stone carry the rich viscosity to a vibrant finish.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our extended summer harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near perfect natural acidity.

Bottled	May 2019
T.A.	7.68 g/L
pH	2.93
RS	.86%
Alcohol	12.5%
Cooperage	90% Stainless, 10% Neutral Oak

