



2011 Zacherle Riesling Napa Valley

Harvest Date: September 12th 2011

Barrel Program: 100% 3rd use French oak and some stainless drums

Blend: 100% Riesling

Wine Chemistry: Alc. v/v: 14.5% pH: 3.3 Total Acidity: 7.2 g/L
Residual Sugar: N/A VA: 0.64 g/L

12-packs produced: 165 cases

Retail Price: \$28.00

Vintage Notes: In 2011 we began looking at other Riesling Vineyards in the cooler areas of Napa Valley other than Carneros. We stumbled across a diverse set of clones of newly replanted vines in the Oak Knoll District. The vintage was cool and wet overall although the young vines ripened early and we were fermenting in barrel before we knew it or even thought we would be! The 2011 in contrast to the 2010 is a riper style with slightly lower acidity and verve although it shows a more flamboyant style that is flashy and aromatic.

Tasting Notes: A golden hay hue with light green tones offers a complexity of fruit aromas. There are tropical notes of guava and pineapple, green apple, kiwi and citrus blossom. There are subtle aromas of baked fig and oak tones. The palate is broad and rich offering more stone fruit of apricot and peach finishing with kefir lime and lemon-grass. Best from 2013 to 2016