

100% Riesling

Color: Light straw green with hues of gold.

Aroma: Fresh bright aromas of green apples, white flowers, snap peas and touches of honey-comb.

Palate: Crisp, clean and racy. Complex young flavors of tart apple pie and strappy citrus peel literally dance on the palate. A nice minerality rounds out the wine and there is a persistent finish. This is a wine that is great served cold as an aperitif or slightly chilled with smoked seafood or Asian cuisine. It's a wine that can be (and should be) now. We enjoyed recommend cellaring to drink the next 10+ years as previous vintages have aged incredibly well.



The grapes for this wine are sourced from the Kick-On Vineyard located on the eastern end of the Los Alamos Valley along the meandering San Antonio Creek. The grapes are picked at quite low Brix early morning then foot stomped and gently pressed to stainless steel tanks and a neutral barrel for cool slow fermentation to retain the delicate aroma profile associated with fine Rieslings. Due to the high natural acidity we cease fermentation early to retain some natural residual sugar to balance the steely acidity, increasing viscosity and mouthfeel. The wine is aged for six months in stainless steel and neutral barrel, before bottling, capturing freshness and vibrancy.

Vineyard Region: Eastern end of the Los Alamos Valley in Santa Barbara County.

Vintage Conditions: It was a warm dry summer with varying heat spikes and we had veraison quite early. With no ground water near the surface the stressed vines produced intensely flavored grapes with low brix, which resulted in lower alcohol wines with concentrated fruit and color.

Maturation: 6 months 81% Stainless Steel, 19% neutral French oak stored in our 45 degree cold room.

Alcohol: 9% pH 2.85 TA 10.2 RS 12 g/L or 1% Production: 240 ca

Production: 240 cases **Suggested Retail:** \$21