“Harvested from our estate grown vineyards in Arroyo Seco Monterey, our Riverbank Riesling gracefully walk the line between the old-world Germanic style and the supple, fruit forward styles of the New World. Balancing the slight sweetness with ample acidity is the key to each vintage. We cold ferment this wine in stainless steel tanks to retain and express Riesling’s beautiful floral and tropical notes.”

- Karl D. Wente, Fifth Generation Winemaker

VINEYARD
Since 1883, five generations of our family have handcrafted fine wines that express the very best of our vineyards and winemaking expertise. Our Estate Grown Riverbank Riesling is located in the Arroyo Seco appellation which is defined by a unique geological feature called the Arroyo Seco Cone. Composed of soils, water sources, and wind streams that differentiate it from the Salinas Valley and the Monterey Appellation, it was created by the flow of the Arroyo Seco as it spills down from the Santa Lucia Mountains. This funnel-shaped region appears at the edge of steep slopes where the river has cut a deep ravine, forming an imposing riverbank. On the southern edge of this ravine, Riesling flourishes in the deep rocky soils.

WINEMAKING
FERMENTATION The grapes were cold fermented in stainless steel tanks to retain their natural vibrancy.
AGING Aged in stainless steel tanks.

TASTING NOTES
This Riesling exhibits aromas of honeysuckle, lychee and grapefruit, with a hint of nutmeg. The taste is bright and fresh, delivering full, classic Riesling flavors of tropical fruit and citrus. The acid and the sweetness levels are perfectly balanced for an excellent mouthfeel. This intriguing wine is delightful as an aperitif or served with fruits, cheeses and a variety of light entrees.

VARIETAL COMPOSITION
100% Riesling

ALCOHOL 12.5%
pH 2.97
TA 0.63g/100ml
RESIDUAL SUGARS 1.20%

VINTAGE
HARVEST DATE(S) 10/17-10/25
BRIX AT HARVEST 22.5
RELEASE DATE January 2016