



ESTATE  GROWN

Riverbank

R I E S L I N G
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Appellation: Arroyo Seco, Monterey
Varietal Content: 83% White Riesling, 17% Gewurztraminer,
Winemaker: Karl D. Wente
Alcohol: 12.5%
pH: 3.16
Total Acid: 0.65g/100ml
Residual Sugar: 2.45%

Origin: The Arroyo Seco Appellation 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 over eons 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.

Fermentation: The grapes were cold fermented in stainless steel. Fermentation at lower temperatures helps the wine retain the natural fruitiness of the grapes.

Aging: The wine was aged in stainless steel tank.

Description: This Riesling exhibits aromas of honeysuckle, lychee and fresh cut red apple, with a hint of nutmeg. The taste is crisp and fresh, delivering full, classic Riesling flavors of red apple and spice. The acid and the semi-sweetness are perfectly balanced for an excellent mouth feel. This intriguing wine is delightful as an aperitif or served with fruits, cheeses and a variety of light entrees.



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VINEYARDS

5565 Tesla Road, Livermore CA 94550 925.456.2300 tel 925.456.2301 fax

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