



ESTATE  GROWN

Riverbank

RIESLING
2011

Appellation: Arroyo Seco, Monterey
Winemaker: Karl D. Wente
Alcohol: 12.5%

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 highlights the natural fruit flavors in the grapes. The wine did not go through malolactic fermentation, helping to retain its crisp acidity.

Aging: The wine was aged in stainless steel tank.

Description: This Riesling exhibits aromas of honeysuckle, lychee and grapefruit, with a hint of nutmeg. The taste is crisp and fresh, delivering full, classic Riesling flavors of tropical fruit and citrus. 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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