



# MANDOLIN

2005 RIESLING MONTEREY

---

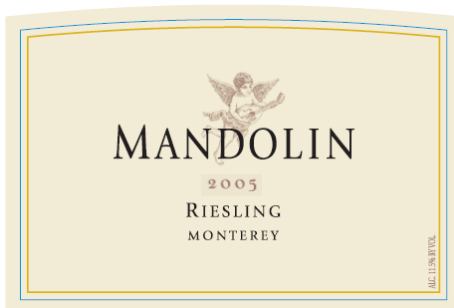
## *Vintage Notes*

The grapes for this Riesling were sourced from vineyards in the Santa Lucia Highlands AVA of Monterey County, where high winds, dry days, and bay fogs create a cool, but very long, growing season. These growing conditions are ideal for cool-climate grapes such as Riesling, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented stainless steel. Before fermentation was complete, the wine was chilled to arrest fermentation, allowing the wine to retain a small amount of residual sugar.



## *Tasting Notes*

With its maritime influence, California's Monterey region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Riesling features fresh peach and apricot notes, framed by firm acidity. The "off-dry" (slightly sweet) style makes the wine ideal with food.



## *Wine Data:*

Grapes	100% Riesling
Alcohol	12.9%
TA	.59
pH	3.10
Oak Cooperage	None
Residual Sugar	0.87g/100ml
Cases Produced	1300
Suggested Retail	\$10