



### **2018 Oak Knoll District of Napa Valley Riesling**

This wine is our humble and respectful attempt to craft a balanced and true-to-place Riesling, one of the great transparent wines of the world. Grown by neighbors at Trefethen, we were given the opportunity to choose our vines, and we opted for the oldest on the property.

Our winery press happens to be a German model built for Riesling, so we were excited to put it to its intended use. We very lightly whole-cluster-pressed the fruit and then fermented the juice with native yeast in stainless steel barrels. To preserve all of the acidity the wine was prevented from going through malo-lactic fermentation. After ten months of sur lees aging, the wine was filtered to prevent further malolactic fermentation, and then bottled. We held it in bottle for an additional year before release.

The pH is 3.36, the TA is 6.7 g/L, and the alcohol is 12.1%. 105 cases produced.

### **The Vineyard**

The Riesling comes from the Trefethen Vineyard, which sits on alluvial soil in the center of the valley floor, in the cool and foggy southern part of Napa. It is directly in the path of the daily wind current that pulls up through the valley from the San Francisco Bay towards Calistoga. Perennial grasses are planted between the vines to compete for moisture and nutrients and encourage the roots to forage down deep in the gravelly soil.