



2023 Riesling, Sinskey Vineyard

Riesling has always been a favorite wine of ours for enjoying at home. When our good friend, Rob Sinskey, offered up a few tons of Riesling from his organically farmed vineyard in Carneros, we jumped at the chance. Old-school Kabinetts from the Mosel were the inspiration for our 2023 Riesling. The fruit was picked on the earlier side to make sure there was no shortage of acidity, and the fermentation was stopped before dryness to retain enough sugar to balance out the mouthwatering acidity. The resulting wine has the freshness, complexity, beautiful aromas, and food pairing flexibility we sought, all the things that make Riesling one of the world's greatest white wines.

The fruit was split into two separate fermentation lots. The larger lot was done in a stainless-steel tank at lower temperatures. A smaller portion was done in neutral oak barrels without temperature control. The barrel fermentation reached temperature of the high 60s and reached the desired sugar level in a couple of weeks. The warmer temps and barrel fermentation provide texture and fullness to the wine. The stainless-steel fermentation was kept in the low 50s and took 8 weeks. The cooler fermentation retained all the alluring aromas of honeysuckle, stone fruit, and Meyer lemon and maintained a purity and precision of the fruit on the palate. Similar to a Kabinett from Germany, the residual sugar helps balance the acidity and exemplify the character of the variety.

The pH is 3.05, the TA is 11.0 g/L, RS is 40 g/L, and the alcohol is 8.0%. 262 cases produced.