

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

RESERVE DRY RIESLING

Estate
West Elks, Colorado
2019

TECH

pH – 3.1
TA – 7.1
Alcohol – 13%
RS – 7.0 g/L
Production – 75 cases

WINEMAKING

We separated the mango-colored, free-run juice from three tons of late-harvest Riesling for this dramatic wine. The intense cold temperatures from two days prior to the harvest date imbued the grapes with this vibrant color, which held its intensity throughout its fermentation and bottling journey. We fermented this unpressed juice cold and slowly, for nearly five months at barely 50°F. This wine is untouched, other than light filtration and minimal SO₂ prior to bottling.

THE GRAPES

This is 100% Riesling, grown at our estate vineyard, at nearly 6,000 feet above sea level, in the alpine desert of western Colorado. We sourced this wine from a beloved block of Riesling, “The Upper West Side.” It is the steepest part of our vineyard, with southeast-facing orientation, sloped at nearly 15°. Each spring, we prune this area first, since it warms up earliest, and we harvest it last for the same reason. We harvested the grapes for this wine at night, by headlamps, on October 12, 2019, two days after a dramatic frost event.

TASTING NOTES

This wine truly captures the flavors of fall, present at our vineyard. Richly textured and amber-hued, this wine pushes the threshold of what a dry Riesling can be. Flavors and aromas of tangerine and lime, apricot and peach, dried leaves and fall spices, all come together in a complex, contemplative wine.

RECOGNITION

This wine received a silver medal in the 2020 San Francisco International Wine Competition.

