

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

DRY RIESLING

Box Bar Vineyard, Colorado
2021

TECH

pH – 3.13
TA – 6.8 g/L
Alcohol – 14.0%
RS – 2.2 g/L
Production – 203 cases

WINEMAKING

We received the hand-harvested grapes at the very end of September, 2021. This was the only vinifera fruit that we were actually able to work with from Colorado in this vintage because of a crushing freeze the year before. This vineyard is in the far southwest corner of Colorado, and lies amongst the scattered remains of ancient Native American archaeological sites. This was the only part of the western slope that dodged the terrible freeze. The grapes were whole cluster pressed and slowly fermented in stainless steel.

THE GRAPE

Riesling is both the defining grape of and native to Germany. This aromatic white variety can be produced in a wide range of styles, from dry or sweet, to still or sparkling. The grape is characterized by its sharp, natural acidity and its flavors of stone fruit, citrus, and flowers. Riesling responds so intensely to its growing conditions, which is why we're always excited to work with new, and extreme vineyards growing it here in Colorado.

TASTING NOTES

This dry, aromatic expression of Riesling, sourced from the historic Box Bar Vineyard, is exuberant in the glass and dramatic on the palate. Notes of jasmine mingle with flavors of fresh kiwi and green melon, for a complex taste of what Colorado's alpine-desert climate has to offer. Pair with sushi and miso soup, island cuisine, or escargot, to name a few.

