

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

DRY RIESLING

American
2021

TECH

pH – 3.05
TA – 7.9 g/L
Alcohol – 13.5%
RS – 3 g/L
Production – 193 cases

WINEMAKING

We were so excited to get our hands on some of the amazing Riesling that's coming out of eastern Washington these days, to add to our winemaking portfolio in 2021. Dry Riesling, like so many wines, is all about balance. We left a meager 3 grams per liter of naturally occurring residual sugar to counter almost 8 grams per liter of natural acidity (it's *sharp!*). This is an aggressive wine, one for the acid-heads, with both endless food-pairing possibilities and ageability. Like all of our Rieslings, this 100% varietal Riesling, and all of the fermentations were carried out 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.

TASTING NOTES

Balanced, with a razor-sharp acidity, this dry Riesling is crisp and angular, with notes of ripe peach, exotic lilies, and white tea. With a complementary honeyed texture, this vibrant Riesling is the perfect food accompaniment, from oysters and ceviche, to green curry and fried chicken.

