

# The Storm Cellar

VINEYARD + WINERY  
Hotchkiss, Colorado

## OFF-DRY RIESLING

American  
2021

### TECH

pH – 3.05  
TA – 7.8 g/L  
Alcohol – 13.0%  
RS – 13 g/L  
Production – 104 cases

### WINEMAKING

Sourced from the cooler regions of eastern Washington State, this is our first wine with a noticeable touch of sweetness in a few years. We stopped the primary fermentation at almost the perfect moment, leaving only 13 grams of residual sugar to balance out the super sharp, natural acidity. Fermentation and aging was all carried out here, at The Storm Cellar, and the residual sweetness in the wine is naturally imparted from the grapes themselves, with no back-sweetening.

### 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. It thrives in the northerly latitudes of Washington State, which is why that region was our first choice in a year where so little Colorado fruit was available.

### TASTING NOTES

Elegant and just slightly off-dry in style, this Riesling is decadent and versatile, with notes of juicy nectarine and honey. The touch of sweetness and the lively acidity provide the backbone for a wealth of food-pairing options and assure a long lifespan of complex development.

