

DANIEL GEHRS WINES

Limited 2009 RIESLING

MONTEREY COUNTY – SANTA LUCIA HIGHLANDS

Riesling is one of my favorite varieties. How could it not be for someone like me with a German surname?! I've been making Riesling since the 1970's from up and down the California coast and I have to say that I like Monterey County best for this style of wine. The climate is cool, the soils are stony and deep, the growing season is long. I decided to go with a long, slow, cold fermentation so that all the flowery Riesling aromas from the grapes would carry over into the wine. Fermentation was stopped short of dryness as a purely personal preference; at 2% RS the wine is not too dry and not too sweet for most people. The sweetness is actually more "fruity", like biting into a ripe peach, for example. It's a question of balance. It could have been drier or it could have been sweeter, both with good results. That in part is the magic of Riesling; its versatility. This wine will be best consumed in its youth. Sometimes they age quite well but you can't always count on it. It's better to play it safe and drink it young in my opinion. Drink it by itself, well chilled, or try it with spicy Asian food. Delicious!

~ DRG 1/11



WINE PROFILE

VINTAGE: 2009

ORIGIN: Monterey County – Santa Lucia Highlands

HARVEST: October 8, 2009

FERMENTATION: : Stainless steel at a constant 56-58 degrees F. until December 16

AGING: : Stainless steel at a constant 56-58 degrees F. until December 16

VARIETAL COMPOSITION: 100% Riesling



TECHNICAL DATA

ALCOHOL: 11.66%

WINE PH: 3.13

WINE ACIDITY: .71

RESIDUAL SUGAR: 2%

CASES PRODUCED: 431

UPC: 7 60919 50540 8