

DANIEL GEHRS WINES

Limited 2010 RIESLING

MONTEREY COUNTY – ARROYO SECO AVA

I have to admit something here: Riesling is one of my favorite varieties. How could it not be for someone like me with a German pedigree? (They dropped the “Von” when they arrived on these shores in the 19th century, I’m told!) 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. In 2010 the grapes were perfectly ripe at a lower than normal sugar content allowing an almost German level of (low) alcohol adding to its appeal and authenticity. 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 by chilling, short of dryness as a purely personal preference at a little over 2% RS. The wine is not too dry and not too sweet for most people. The sweetness is actually more “fruity” like say, biting into a ripe peach. It’s just a question of balance. It could have been drier or it could have been sweeter, both with equally good results. That in part is the magic of Riesling; its versatility. This wine will probably 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 6/11



WINE PROFILE

VINTAGE: 2010

ORIGIN: Monterey County – Arroyo Seco AVA

HARVEST: October 18, 2010

FERMENTATION: : Stainless steel at a constant 56-58 degrees F

AGING: : 3 months at 58 degrees F

VARIETAL COMPOSITION: 100% Riesling



TECHNICAL DATA

ALCOHOL: 11.19%

WINE PH: 3.01

WINE ACIDITY: .68

RESIDUAL SUGAR: 2.68%

CASES PRODUCED: 385 750ml

UPC: 7 60919 50540 8