



2016 Suhru Dry Riesling

98% Riesling
2% Gewurztraminer
12.1 % Alcohol
TA 6.74 g/L
pH 3.16
8 grams residual sugar

This Riesling is fermented cool (62 F) to accentuate the flowery, perfumed aromas of this varietal. The vineyard and age of the vines showcase the “minerality”. It does not go through malo-lactic secondary fermentation and is bottled early to retain a zingy vibrant acidity. It is blended with 2% Gewurztraminer to add aromatics and richness to the wine.

Light yellow in color, hints of tangerine, orange peel, apricot and peach abound from the glass. Lush peach and apricot flavors mingle wonderfully with the zingy mid palate acidity.

It’s an excellent sipping wine and a perfect complement to seafood, Asian cuisine, spicy foods and barbecue.