

This is a hidden gem in the portfolio. Chateau Montelena's take on Riesling certainly rewards some bottle age and culinary experimentation, and many are amazed at how easy it is to finish the bottle. The wine offers only a hint of sweetness, and opens up to pretty floral aromatics with orange zest and Bartlett pear

Farming: Chateau Montelena remains committed to sustainable farming and produces wine in their solar

powered winery.

Grape Varieties: Riesling

WINEMAKING

Fermentation: Temperature-controlled stainless steel allows the wines to ferment slowly and evenly.

Aging: French oak barrels for 6 months.

Alcohol: 13.4% ABV

VINTAGE

Climate: In cooler vintages, the key to enjoyable Riesling is hang-time on the vine. The goal for 2017 was simply balance - with results nothing short of sublime.

Vineyard Work: The small Potter Valley vineyard block was picked in two passes, 72 hours apart, to ensure the vibrant acidity, critical to the longevity of this wine, and to capture the rich, lush character of the growing season.

TASTING NOTE

Riesling

"On the nose, ripe apple and pear along with a touch of ginger initially dominate the subtle tropical and floral aromas that characterize this Riesling. With some patience, however, the bouquet transitions to rose petals, fresh peach, and pineapple. Viscous and rich with hints of honey, lemon bar, and mango, the palate embodies what we consider to be the best expression of Riesling in a ripe vintage. The texture is creamy but not cloying as the latent acid provides the necessary balance and finesse. More stone fruit along with cinnamon and some vanilla break through on the finish as does a subtle mineral undertone, the depth and breadth of which should only increase with time in bottle." – Matt Crafton, Winemaker