

Minus Tide

2017 Riesling Langley Vineyard, Anderson Valley, Mendocino



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2017
Riesling

Langley Vineyard
Anderson Valley

ALC. 12.0% BY VOL.

PRODUCED AND BOTTLED BY MINUS TIDE WINES
PHILO, CALIFORNIA

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

750ML CONTAINS SULFITES

Minus Tide: Cool-climate wines that showcase the distinct, coastal, and rustic winegrowing region of Mendocino, California.

Tasting Notes: With beaming acidity and notes of honeysuckle, green strawberries, and grapefruit, this dry, mineral-driven Riesling is a great companion to food. The carbonic maceration enhanced its complexity, and a little skin contact added subtle texture.

The Vineyard: Langley Vineyard - Anderson Valley AVA, Mendocino

A classic Anderson Valley site, the Langley Vineyard is planted almost entirely to Pinot Noir on a four-acre vineyard sprinkled with apple trees. What sets this site apart is the 40+ vines of Riesling that are interplanted with the Pinot Noir. While you could say that Pinot Noir is Anderson Valley's signature grape, Alsatian varieties also have a long history in the region. We hoped there would be enough fruit to make a Langley Vineyard Riesling--and sure enough, we were able to fill a half-ton picking bin. The resulting wine is our little single-barrel labor of love.

Winemaking: 100% carbonic. Native yeast. Fermented in a closed-top egg-shaped fermenter for 14 days. Whole-cluster pressed. Finished primary fermentation in a stainless steel fermenter at cool temperatures to preserve the aromatics. Aged sur lie for 10 months in a neutral French oak barrel. Unfined and unfiltered.

Vintage: The warm growing season of 2017 led to early ripening and a condensed, early harvest. Moderate yields combined with warm weather led to wines with great intensity.

Technical Details:

Composition: 100% Riesling

pH: 3.26

TA: 6.1 g/L

Brix at harvest: 19.0

Alcohol: 12%

25 cases produced