

Kitsch 2016 Dry Riesling

Cases Produced: 650

Tasting Notes:

- Appearance: Pale Straw with Green Apple Hue
- Nose: Peaches, Ginger, Cardamom, Key Lime
- Palate: Lime Margarita, Peach Schnapps, Ginger,



Vineyard Specs

- 2.32 acres planted in 2013
- Clone 239
- Organically farmed
- Crop load = 3.5 tonnes / acre
- Soil types: Clay, Limestone

Harvest Specs

- Harvest Date: September 27, 2016
- Brix: 22.8
- pH: 2.79
- TA: 10.1

Winemaking Specs

- Whole Bunch Press
- Hard Press Fraction
- Fermented Wild in Barrel
- Inoculate with Vin 13
- 28 day ferment @ 12-14°C
- 80 days lees contact
- Residual sugar: 11.1
- Titratable acidity: 9.3
- pH: 2.93
- Alcohol: 13.5%

Food/Experience Pairings:

- Sushi / Sashimi / Ceviche / Citrus Inspired Dishes
- Live Music, Parties, Spontaneous Road Trips, Celebrations

Enjoy by: 2032