



2006
Napa Valley White Riesling
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Everything is on the mark with our 2006 White Riesling, from the substantial number of cases the vines produced to its perfect balance of fruit and acid. Mike Chelini describes it as very European more Alsatian or Austrian than the typical American Riesling, meaning it is low in residual sugar (.85%, same as last year) so there is no cloying effect, and it has an underlying flinty, mineral quality distinct from but complementary to its lovely fruit component. We generally serve this wine as an aperitif and suggest you try it with the Quick Fried Shrimp with Sweet Garlic hors d'oeuvre recipe.



Varietal:	100% White Riesling
Age of Vines:	18 - 60 years old
Grapes:	Grown, produced, & bottled at Stony Hill Vineyard
Barrel Aging:	6 months in Stainless Steel
Total Acidity:	.65%
Residual Sugar:	.85%
Alcohol:	12%
pH:	3.35
Bottling Date:	March 21, 2007
Release Date:	September 2007
Aging Potential:	5+ years
Cases Produced:	540 cases
Retail Price:	\$27.00/bottle