



BUTLERS' GRANT RIESLING 2022

APPELLATION

Twenty Mile Bench

ALCOHOL

9.5%

BRIX AT HARVEST

17.4

VARIETAL/CLONE

Riesling (Weis)

TOTAL ACIDITY

7.44 g/L

RESIDUAL SUGAR

9.5 g/L

AVAILABILITY

Winery, Online

RETAIL PRICE

\$22

CASES PRODUCED

300



WINEMAKING

Fermented 100% stainless steel. Skin cold soaked for 16 hours. Wild ferment. 6 months lees aging. 100% Malolactic fermentation.

TASTING NOTES

Bright and refreshing, with a zesty acidity that is perfectly balanced by a creamy mouthfeel. Flavors of peach and apricot are joined by a delicate touch of honeyed sweetness that adds depth and complexity.

FACTS & SPECS

From the oldest vines planted in 1980 at our Butlers' Grant Vineyard.