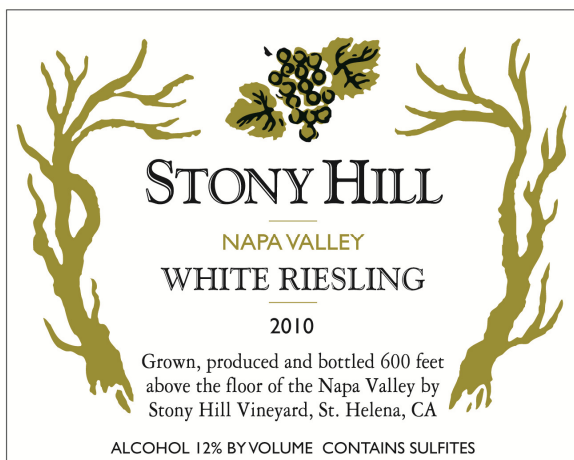




2010  
Napa Valley White Riesling  
∞

We are thrilled to have 400 cases of the 2010 White Riesling to offer you because it's such an amazing and outstanding vintage! Palest straw in color, its aroma is sweet, delicately floral and distinctly of gardenias. By contrast, its high natural acidity and low pH make the wine taste quite dry, with a residual sugar of .75%, which is barely above the taste threshold and considered dry by international standards. That tiny bit of residual sugar brings up enchanting aromas and flavors even in such a young wine. Mike Chelini suggests that a lip-smacking dish of barbecued scallops with their natural sweetness would make a perfect match. Another delicious pairing would be ripe figs stuffed with blue cheese, wrapped with thinly sliced prosciutto and grilled just until the cheese softens and the prosciutto turns crisp.



<b>Varietal:</b>	100% White Riesling
<b>Age of Vines:</b>	16 - 63 years old
<b>Grapes:</b>	Grown, produced, & bottled at Stony Hill Vineyard
<b>Barrel Aging:</b>	6 months in Stainless Steel
<b>Total Acidity:</b>	.7
<b>Residual Sugar:</b>	.75%
<b>Alcohol:</b>	12%
<b>pH:</b>	3.24
<b>Bottling Date:</b>	March 15, 2011
<b>Release Date:</b>	September 2011
<b>Aging Potential:</b>	5+ years
<b>Cases Produced:</b>	402 cases
<b>Retail Price:</b>	\$27.00/bottle