



CHARLES CREEK

V I N E Y A R D

2008

Riesling

El Dorado County

Winemaker: Kerry G. Damskey
Production: 190 cases
Date of Bottling: March 5, 2009

The Vineyards: The Appellation: El Dorado County

The Vintage: A problematic vintage for much of California, 2008 offered yields reduced by as much as 30% (in some areas) from the previous year. The frosts that hit the state between February and April coupled with abnormal summer heat spikes also resulted in a somewhat earlier harvest in many areas but as the weather cooled in the early fall full flavor ripeness was realized and the harvest of 2008, though small in quantity, was considered a successful one.

The Blend: 100% Riesling

Winemaking: 100% Stainless steel tank fermented
0% ML

The Wine: To those who only know Riesling from its sweeter incarnations, this lively, refreshing “Alsatian” style will be a revelation. Clean and fresh on the nose, the aromas entice with fresh spring peach, a touch of sweet-pea and a hint of mineral. Flavors are bright, following through with Granny Smith apple and crisp Asian pear. The wine finishes long and clean.

Serve as an aperitif, this crisp, fresh quaffer serves well before a meal or as a “cocktail” wine; pairing with salads or seafood (crab, shrimp, etc.) would also be a fine match.

The Stats: Alcohol: 13%
Total Acidity: .78 G/100 ml
pH: 3.18
RS: .623 %