



## 2019 SEMILLON

### *North Coast*

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#### VINTAGE NOTES

The spring of 2019 was an exceptionally wet one with 20 days of rain in just the month of May. This helped limit fruit set and meant that the 2019 crop was much smaller than the massive 2018 Harvest. After the very rainy spring things settled down, and the rest of the growing season was ideal. The lack of late season rains or heat spikes meant that we were able to harvest without any drama. The fruit quality in 2019 was excellent.

#### SPECS + TECHNOTES

HARVEST: October 1st, 2019

APPELLATION: North Coast

ALCOHOL: 12.7%

pH: 3.27

TA: 6.74 g/l

FERMENTATION: Barrel fermented neutral barrels, aged 20% new oak, 80% neutral barrels

CASES PRODUCED: 115

#### TASTING NOTES

My 2019 Riley's Rows Semillion was sourced from the River Road Grape Farm which my dad farms in the Russian River Valley of Sonoma County. The wine offers bright aromatic notes of honeysuckle and peach blossoms. The palate opens with white nectarine and Charentais Melon and finishes with a classic hint of salinity.

My goal with this wine is to offer a bright, well-made Semillion with pretty fruit, great acidity, and a clean finish. As always, I want to make a varietally correct wine that is delicious, and affordable. I tried a bunch of varietal Semillion from around the world and felt like I could bring something interesting to the conversation. This wine is fun to pair with fresh fruit and cheese, raw seafood, or a seasonal salad....but it's also just great on its own!

