



2019 SEMILLON

North Coast

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.

TASTING NOTES

The 2019 Riley's Rows Sauvignon Blanc was sourced from the Redwood Valley Grape Ranch which we own and farm in Mendocino County. The wine offers a bright nose of and melon and citrus blossom. The palate opens with ripe Meyer lemon and resolves into a delightful Ruby Red grapefruit note.

My goal with this wine is to offer a fresh style of Sauvignon Blanc with pretty fruit, great acidity, and a clean finish. As always, I want to make a varietally correct wine that is well made, delicious, and affordable. I love to pair this wine with fresh seafood like a seabass or scallop crudo or sashimi. We use this a lot as a first course wine when my dad

SPECS + TECH NOTES

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

