



2021 SEMILLON

North Coast

SPECS + TECHNOTES Harvest: September 12 & 27, 2021

Appellation: North Coast

Alcohol: 11.5%

pH: 3.35

TA: 5.69 g/l

Fermentation: Barrel fermented in Once used and Neutral barrels.

Cases Produced: 114

VINTAGE NOTES

The spring of 2021 was an extremely dry. There was very little rain that winter and we moved back into serious drought conditions by early spring. On 4/19/2021 the water from Lake Mendocino was shut off at our Redwood Valley Grape Ranch (and remains shut off as of 8/9/22). No water at all was made available for Agriculture. The lack of soil moisture led to weaker shoot growth and very poor fruit set. Coastal sites with more fog and general ambient moisture did better. Inland vineyards were the most affected. Overall the crop in Sonoma County was about 15% below normal. Coming on the heels of the total disaster of 2020 (which had two major fires in the middle of the growing season) this left wineries scrambling to find fruit. The 2021 vintage is excellent but small.

TASTING NOTES

My 2021 Riley's Rows semillon is defined by its minerality and bright fruit notes. The palate is a lovely blend of apricot, melon, and citrus. The acidity on this wine is subtle and light which lends the wine its structure and delicate finish.

This wine is perfect to enjoy out in the sun, as an aperitif on a gloomy day, or with a shrimp scampi. A fun take on a classic white bordeaux blending grape, my 2021 Semillon is one of my favorite everyday wines.

