

THE LOOKOUT RIESLING 2017



Our Riesling is always about the interplay between sweet and sour, and the 2017 vintage is no exception. Its residual sugar is actually quite high, but you'd never know it because the level of acidity is as well. So what looks like a sweet wine on paper is anything but, and the sugar provides a roundness to the wine rather than a sweetness. We picked early to keep the alcohol levels down, and the end result is a round and rich, yet crisp and refreshing wine. The 2017 Riesling is a blend of estate grown fruit from Block 8, and handsourced fruit from long-time friends of the family at Mannhardt Vineyard.

A little sweet. A little sour. Honeyed, lemon/lime aromatics. Granny smith apple and tart apricot palate. Good weight and texture. Acidity enlivens the residual sugar through a long firm finish.

Winemaker's notes

Harvested on October 6th, 2017 100% Block 8 Soil Type: Ratnip Long Cool 33 day fermentation Alcohol 9.9% Residual Sugar 20.3 g/L 100% fermented in stainless steel Just 377 cases



SKU – 004483 Hospitality Price – \$18.50 Wholesale – \$14.69 12 bottles per case

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