

SANTA BARBARA WINERY

2007 DRY WHITE RIESLING

The Lafond Vineyard has always been an interesting place to grow Riesling. Our long, cool growing season enables firm acids to develop which highlight the flavor intensity that makes this a wonderful full-bodied example of a noble grape we feel is underappreciated in the world. These vines were originally planted in 1972 and are still a part of the vineyard; not only because we are proud of the quality of our Riesling, but because we have always found this grape to be very satisfying when circumstances call for a crisp, refreshing white wine.



This, our dry style, shows off the body and complex flavors highlighting peach and nectarine backed by a firm, mineral finish to make for a very food friendly wine. Aging in two neutral French barrels sur lie adds to the fleshy and full weight of the wine. Bright and aromatic, this wine should age beautifully. Often described as a “sipping wine” we recommend trying this Riesling with Asian Cuisine or white meats such as glazed Pork or roasted Turkey.

HARVEST

Dates: October 2, 2007
October 7, 2007

Vineyard: 100% Lafond Vineyard,
located in the Santa Rita Hills
section of the western Santa
Ynez Valley.

Sugar: 22.9° Brix
23.8° Brix

Sugg. Retail Price: \$20.00

WINE

Cooperage: Neutral barrels for nine
months, sur lie

Total Acid: .79
pH: 3.02
Alcohol: 14.4%
Residual Sugar Dry

Production: 93 cases

