



## **ART SERIES** RIESLING

DRY

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# ANTHONY ROAD WINE COMPANY

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#### 2016

The moderate temperatures over the winter was a welcome change from the 2 previous extreme waters. A dip in to the negative temperatures over valentines day however did result in some bud and vine damage. A hot, dry summer followed, in some areas there was droughtlike conditions. Rainfall in September allowed the fruit to put on some weight, yields were low, but the fruit was clean and had concentrated flavors.

Harvest Dates: October 6, 2016

Vineyard: Martini Family Vineyards

Winemaking Notes: The fruit is crushed and pressed into stainless steel tank. Fermentation is by indigenous yeast populations.

**Bottling Date:** August 9, 2017

**Tasting Notes:** Pronounced aromas of stone fruit, lemon, clover, and petrol. Stone fruit (peach and apricot) and citrus notes on the palate with a refreshing acidity and length of finish.

## **Current Vintage:**

94pt - Wine Review Online (11/22)

91pt - Wine Enthusiast (06/22)

92pt - Wine Advocate (05/22) 94pt - James Suckling (04/22)

93pt - Wine & Spirits

## **Past Vintages**

'14 Art Series Riesling - 94pt - Wine Advocate (10/18) '13 Art Series Riesling - Gold Medal - Riesling du Monde



### **Tech Data**

| BRIX AT HARVEST | 21 Brix  |
|-----------------|----------|
| RESIDUAL SUGAR  | 18.8 g/L |
| PH              | 3.09     |
| TOTAL ACID      | 8.14 g/L |
| ALCOHOL         | 10.0%    |
| CASES PRODUCED  | 246      |

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