



SEMI DRY RIESLING

Sweet citrus aromas and flavors, with hints of apple, mango, herbs and a slight mineral finish.

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ANTHONY ROAD WINE COMPANY

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SEMI-DRY SEMI-SWEET

DRY **SEMI-DRY**

SEMI-SWEET

SWEET



SEMI DRY RIESLING

2019

The 2019 growing season started out cool and wet. Bud break and bloom were about 10 days behind normal. The late Spring and Summer were comfortable but many varieties needed a ripening push heading into September. A warm and dry September gave us the push necessary to ripen and harvest some exciting fruit.

Harvest dates

October 18 & 19, 2019, October 26 & 28, 2019

Vineyard: Martini Family Vineyard R1 & R2 Blocks and Nutt Road RIII.

Winemaking Notes: This wine was blended from many different Riesling fermentations. Each fermentation reflected the unique character of site, picking date and yeasts selected. Fermented in stainless steel.

Bottling date: May 28, 2020

Tasting Notes: Aromas and flavors of sweet apple, clementine, mango, herb and wet stone.

Past Vintages 92pt - Robert Parker



Tech Data

BRIX AT HARVEST 19-21.5 Brix 17 g/L RESIDUAL SUGAR 2.95 PH 9.15 g/L **TOTAL ACID** 12% ALCOHOL 657 CASES PRODUCED

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