

family friends passion

family friends passion

family friends passion



ANTHONY ROAD
WINE COMPANY

SPARKLING RIESLING

Traditional method sparkling with hints of citrus and apple, lovely bubbles and a pleasantly dry finish.



SPARKLING RIESLING

Traditional method sparkling with hints of citrus and apple, lovely bubbles and a pleasantly dry finish.



DRY SEMI-DRY SEMI-SWEET SWEET

DRY SEMI-DRY SEMI-SWEET SWEET

anthonyroadwine.com

anthonyroadwine.com

family friends passion

family friends passion



ANTHONY ROAD
WINE COMPANY

SPARKLING RIESLING

Traditional method sparkling with hints of citrus and apple, lovely bubbles and a pleasantly dry finish.



SPARKLING RIESLING

Traditional method sparkling with hints of citrus and apple, lovely bubbles and a pleasantly dry finish.



DRY SEMI-DRY SEMI-SWEET SWEET

DRY SEMI-DRY SEMI-SWEET SWEET

anthonyroadwine.com

anthonyroadwine.com



ANTHONY ROAD
WINE COMPANY

SPARKLING 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, 2019

Vineyard: Martini Family Vineyard

Winemaking Notes: The fruit was hand picked and whole cluster pressed. The juice was fermented to dryness in stainless steel tank. The base wine was back sweetened to 26 g/L of residual sugar to provide food for the added yeast at bottling. This second fermentation in the bottle creates the carbon dioxide that gets trapped in the wine as bubbles. The bottled wine was then store on lees for 2 years before disgorgement. A dosage of 4 g/L residual sugar was added to help with the final balance of the wine.

Bottling date: August 15, 2022,
Disgorged August 17, 2022

Tasting Notes: Aromas and flavors of lemon, apple, cherry, pear, honey and brioche.

Past Vintages:

'16 Sparkling Riesling - 91 pts, James Suckling (4/22)
'16 Sparkling Riesling - 93 pts, BTI (2/21)

DRY SEMI-DRY SEMI-SWEET SWEET



Tech Data

BRIX AT HARVEST	19 Brix
RESIDUAL SUGAR	4 g/L
PH	2.94
TOTAL ACID	9.02 g/L
ALCOHOL	12.5%
CASES PRODUCED	239

anthonyroadwine.com