



ART SERIES RIESLING

DRY

Rush of fruitiness upfront on the nose and palate, followed by a lively acidity and a hint of minerality.



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Amazing balance of acidity to sweetness. Lively citrus fruit characters gives way to more stone fruit, mouthfeel and a long finish.



anthonyroadwine.com







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SEMI-DRY SEMI-SWEET



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2017

The 2017 vintage was one of abundance in both rainfall and crop. A fairly uneventful winter, no extreme cold snaps, unfolded into a wet, cool Spring. These conditions slowed down the maturity rate of the vines. Bud break and bloom dates were a bit behind normal. A warmer June helped to get the vines back on track, yet July & August were cooler than usual. These conditions coupled with a larger than normal crop load, made full ripening of the grapes a challenge, not to mention high disease pressure. In these years, we rely on a warm and dry September to push the maturity of the fruit and ready beautiful, clean fruit for harvest. Above average warmth and less than average rainfall in September and October allowed us to do just that. Most fruit was harvested later than usual.

Harvest Dates: October 19, 21 & 23, 2017

Vineyard: Martini Family Vineyard and Nutt Road

Winemaking Notes: We harvested multiple Riesling blocks for our two vineyard sites. The fruit was fermented with its indigenous yeasts. This wine represents the truest expression of our site.

Bottling Date: August 18, 2018

Tasting Notes: Fruity aromatics with a soft hint of minerality. Sweet lemon and stone fruit (peach and apricot) on the palate with a refreshing acidity and lengthy finish.

Past Vintages:

'16 Art Series 94pt - Wine Review Online (11/22) '16 Art Series - 94pt - James Suckling (04/22) '14 Art Series Riesling - 94pt - Wine Advocate (10/18) '13 Art Series Riesling - Gold Medal - Riesling du Monde





Tech Data

| BRIX AT HARVEST 20-22.5 Brix | |
|------------------------------|----------|
| RESIDUAL SUGAR | 10.2 g/l |
| PH | 3.05 |
| TOTAL ACID | 7.92 g/l |
| ALCOHOL | 12% |
| CASES PRODUCED | 135 |
| | |

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