



ART SERIES RIESLING

DRY

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ANTHONY ROAD WINE COMPANY

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2018

The 2018 vintage was one of the most challenging vintages of the past decade. A lot of moisture, in the form of rain and high humidity during the fall, led to earlier picking than usual and lower yields than expected.

Harvest Dates: October 2018

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: September 14, 2019

Tasting Notes: Complex, fruity aromatics with a soft hint of minerality. Citrus, white flower and stone fruit on the palate with a refreshing acidity and lengthy finish.

Past Vintages:

DRY

'17 Art Series - Grand Or (Double Gold) - Le Mondial des Vins Blancs (Alsace, France) (3/24) '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	Brix
RESIDUAL SUGAR	24 g/L
PH	2.96
TOTAL ACID	7.92 g/L
ALCOHOL	10%
CASES PRODUCED	116

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