



MADRÓNÁ

2008 Select Harvest Riesling

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Select Harvest Rieslings are rare and relatively difficult to make. Produced from Riesling infected by the Noble Rot (*Botrytis Cineria*) in years when the climate is just perfect (rains during the harvest followed by warm, dry conditions), the berries are dehydrated due to the mold. Although the resulting juice is extremely sweet (30%-45% sugar), the acid levels are balanced. And unlike most rots, *Botrytis* has very enticing characters of rich honey and intense apricot. It is no wonder then that Botrytized Rieslings make some of the most expensive and most sought-after wines in world!

The Vineyards

Due to the east-west inclination of the rows in our Estate Riesling vineyards, we seem to be slightly more prone to getting *Botrytis* in the fruit. The foothills squeeze moisture out of the early fall storms, with winds prevailing from the west. Our Riesling vines dry out slowly as the winds blow along the rows, not through the vines, allowing the *Botrytis* to spread naturally. Even so, we only have enough *Botrytis*-infected fruit to harvest perhaps two out of every ten years. The harvest is a skilled, selective pick; slow, tedious and done only by hand. The resulting pick is 50% or more infected and dehydrated fruit, making one of the most intense wines imaginable.

The 2008 Vintage

Yet another fantastic vintage in a long stream of wonderful Rieslings dating back to 1985! The 2008 vintage is more akin to a German Beerenauslese, due to the lower harvest brix level of 30 degrees. Thus the balance between *Botrytis* intensity and Riesling freshness is more intriguing. The aromas are a *mélange* of Riesling's tart apple and tangy tangerine fruit married with an essence of mountain honey and ripe apricots.

However, it's the palate that makes this wine so unique among its peers. The texture is classically rich, yet elegant with wonderful acidity. Medium-bodied and not too sweet, the palate is a glorious blend of honey, carol syrup, apple crisp and just a hint of lemon zest to balance it all. Lingering long into the finish, the lusciousness of this Select Harvest Riesling just makes you dream for one more sip!

Suggested Food Pairings

Classically, Select Harvest Riesling are served chilled very cold either with rich desserts or as dessert itself in a small cordial glass. The traditional pairing is with blue cheese, but the 2008 vintage is positively spectacular with bread pudding or great vanilla ice cream or gelato.

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Riesling

Fermentation: Cold fermented in a small stainless steel tank

Bottled: February 10, 2009

Alcohol: 11.49%, pH: 3.40, TA: 0.58g/100ml

Residual Sugar: 10.4%

Production: 127 cases (12-375ml bottles/cs)

Suggested Retail Price: \$24.00 (375ml bottle)

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