



MADROÑA

2007 Riesling - Madroña Vineyards

Single Vineyard Designate Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfinned and unfiltered. These wines exhibit a purity and a sense of place seldom seen in California wine

The Riesling from Madroña Vineyards

When we originally planted the vineyards in 1973, we had no idea of how truly spectacularly Riesling would acclimate to our site. The "ridgeline" of our Estate vineyards, at 3,000 feet, has some of the coolest daytime temperatures of all our microclimates. Perfect for Riesling, the north-south row orientation protects the fruit during the hottest periods of the day, while breezes flow easily through the canopy. The soils are an Aiken loam, rich and deep, allowing the roots to find water late into the growing season. The results are wines high in acid, with a wonderful marriage of fresh fruit and Riesling minerality.

The 2007 Vintage

It There is no wonder why Riesling is considered one of the four noble varieties of the world when one tastes the '07 Black Label Riesling. Boldly Riesling with a nod to distinct styles, this wine exemplifies classic European structure with a splash of California fruit. The undeniable impact of our high-elevation vineyards is the complexity of the nose in this wine. Gooseberry, lemon tart and tart green apple vie for the most intense character while being framed by an enticing fusil oil richness. Spend a moment longer on the bouquet, and the fruit shifts to kiwi, pineapple and lime.

All of the high-acid fruit characters in the aromas meld together on the palate, constantly refreshing the experience. Lime then apple, kiwi then lemon, and the revolution of the fruit just continues on, but always held together with the minerality of great Riesling on the edges. Tart and fresh, the texture is bright, but uncommonly rich for such an acidic wine, which is positively playful with the senses. A great vintage for making a great wine, there is no question why we decided showcase our vineyard-designate wines with this Riesling!

Suggested Food Pairings

A barbecued chicken salad with tart Granny Smith apples and a Dijon mustard vinaigrette is just one dish that marries perfectly with this wine. In actuality, this Riesling will hold up to spice and richness amazingly well. Enjoy!

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Riesling

Aging: All stainless steel fermentation and aging

Bottled: August 29, 2008

Alcohol: 13.5%, pH: 3.11, TA: 0.58g/100ml

Residual Sugar: 0.09% by vol.

Production: 46 cases

Suggested Retail Price: \$26.00