



MADRÓNÁ

2010 Hillside Riesling

Hillside Riesling

Using the great Rieslings of Germany as our inspiration, this variety has become a specialty of the winery. A long, cool fermentation preserves the complex array of fruit and floral qualities found in our grapes. While many don't have the patience to wait, our Rieslings have an impressive track record of ageability, comparable to the best of Germany.

The 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 2010 Vintage

The 2010 vintage was a wonderful vintage for cool-climate Riesling. A cool spring, a moderate summer and good weather during harvest has produced a Riesling with great acidity coupled with ripe fruit characters. The aromas are hallmark Riesling, fresh yet inherently complex. Tree-ripened apple, Meyers lemon and rich honey frame an interesting spice character of cardamom, allspice and green tea.

With the off-dry style (1.0% residual sugar), the art is finding that perfect balance of bright acidity and luscious texture. And the 2010 vintage hits it. Mountain honey characters burst out then meld into tart green apple, finishing with a Riesling minerality that almost makes the wine seem dry. From start to finish, this wine shows exactly why Riesling is considered one of the four Noble varieties of the world!

Suggested Food Pairings

Pair this wine with an incredible variety of foods, from chicken curried rice salad to great Greek beef stews with a hint of orange zest. It can handle the spice and compliment the fruity. And, if you are so inclined, age it out for 5+ years and taste why Riesling are one of the best aging wines of the world.

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Riesling

Fermentation: Fermented in stainless steel tanks at 48°-52°

Aging: 100% stainless steel

Bottled: January 28, 2011

Alcohol: 13.6%

pH: 3.03, TA: 0.62g/100ml, Residual Sugar: 1.02% by vol.

Production: 624 cases

Suggested Retail Price: \$14.00

P.O. Box 454, Camino, CA 95709 2560 High Hill Road Camino, CA 95709 Phone (530) 644-5948 Fax (530) 644-7517

MadrónaVineyards.com