

THE TERRACES

2015 RIESLING

Clarksburg



Varietal:	100% Riesling
Cases:	221
Alcohol:	12.6%
Bottled:	April 8, 2016
Released:	November 1, 2016
Suggested Retail:	\$30.00
Vineyard:	McCormack Family Vineyard is located in the Clarksburg AVA. They have been farming 600 acres in the Delta region along the Sacramento River for five generations. Fog and cool breezes from San Francisco Bay keep the area quite cool, enabling production of high quality white grape varieties.
Vintage:	Unseasonably warm temperatures in the late winter and early spring resulted in an early bud break and bloom. Colder temperatures in May caused uneven fruit set which ultimately resulted in much smaller crop. The high temperatures in August and early September accelerated maturity and picking times. Although yields were lower this is a vintage of exceptional quality.
Production:	Hand picked and sorted prior to being removed from the stems and slightly crushed. The grapes initially go into one-ton insulated bins with plenty then of dry ice. The Riesling spends 24 hours on their skins to extract flavors. Very gently pressed in a one-ton basket press, the juice is left to settle. A combination of wild and domestic yeasts is used to maximize complexity and varietal characteristics. Fermented at cold temperatures in stainless tanks until almost dry, the wines are moved sur lee to mostly neutral French oak barrels. Stirred every two weeks until bottling, the wine develops richness that is balanced by the prevention of malolactic fermentation.
Tasting Notes:	The 2015 Riesling shows lovely aromas of orange blossom, faint honeysuckle and apricot that give way to impressive weight in the mouth with strong flavors of ripe stone fruit, honey and bright citrus. The wine is remarkably balanced with high acidity, great mouthfeel and a long finish.
The Terraces:	130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.