

# THE TERRACES

2014 RIESLING

Clarksburg



Varietal: 100% Riesling

Cases: 190

Alcohol: 12.9%

Bottled: April 17, 2015

Released: November 1, 2015

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:** Close to ideal, a second consecutive epic vintage. Although a drought year, late spring rains provided ample moisture for the vines to develop a strong canopy with above average yields. A relatively cool summer with few heat spikes resulted in beautiful fruit through veraison and ripening. Grapes reached ideal maturity with terrific fall weather.

**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 2014 Riesling shows lovely aromas of honeysuckle and apricot that give way to surprising weight in the mouth with strong flavors of ripe apricot, honey and stone fruits. The wine is remarkably balanced with bright acid, 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.