



## 2022 RIESLING

### Vintage Notes

This wine offers a captivating bouquet of white peach and tangerine, intertwined with floral hints of honeysuckle and jasmine. Its well-rounded character comes from six months of aging in neutral oak, which imparts a smooth, creamy texture. The combination of oak's richness and the zesty tangerine brings to mind the refreshing bite of a 50/50 bar. Loved by sommeliers, Riesling shines in this wine, and it's easy to see why.

### 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.

### Winemaking

The grapes are handpicked at night and sorted before being detached from the stems and gently crushed. After a light pressing, the juice is left to settle. Fermentation occurs at cool temperatures in stainless steel tanks, continuing until it is almost dry. Once fermentation finishes, the wine is moved to predominantly neutral French oak barrels to age on its lees. Stirred every two weeks until bottling, the wine develops a luxurious texture, while malolactic fermentation is intentionally avoided to maintain its freshness and balance.

### The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.



- Blend: 100% Riesling
- Harvest Date: September 15, 2022
- Brix at Harvest: 20.8
- TA: 7g/L
- pH: 3.24
- Alcohol: 11.7%
- Cases Produced: 128