

2015 Riesling



At harvest we take a small portion of the Riesling grapes (about 20 %) and harvest them "green" – which means we take them about 2 weeks prior to the rest of the grapes. This portion has lower sugar and higher acid, which we use to give the final wine some structure from the natural acid in the grape.

This Riesling is a fine example of the fruit end of the wine with lots of green apple and heavy florals as well as a sublime note of citrus in the mouth. This is more "New World" style, which means favor the fruit component and floral compotes of the wine.

VARIETAL COMPOSITION

Riesling

ON THE NOSE

Floral notes, apple, hint of citrus flowers

ON THE PALATE

Rich sweet berries (think gooseberry, white cranberry), lime peel and apple

FOOD COMPLEMENTS

Spicy Asian cuisine, Tex Mex, rich butter sauces, hearty German fare.

APPELLATION

FSITO

HARVEST DATE

SEPT 2015

HARVEST BRIX

22.5 - 23.5

ALCOHOL

11.4%

BOTTLING DATE

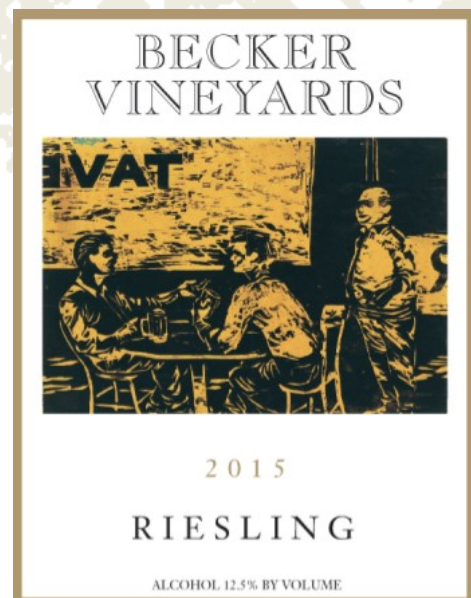
May 2016

FINAL R.S.

Off Dry- 0.75 g/L

PRODUCT SKU

644412000502



BECKER VINEYARDS

STONEWALL, TEXAS