



## 2003 Johannisberg Riesling N.S.A

Release Date: 10-20-2003  
Residual Sugar: 12%

Alcohol: 12.0%  
Acidity: 0.68, pH3.20

**Tasting Notes:** Spicy and floral notes woven through a framework of intense aromas of orange blossom, tropical fruit, and ripe nectarine to make combined with a hint of sweetness. The delicate balance is impressive, with the fruit flavors lingering through the crisp, clean finish.

*Winemaker's Notes: Estate fruit is always given high priority during harvest, and that is especially true of Riesling, as all of the production goes into the NSA Riesling. The 2003 vintage delivered beautiful fruit with ripeness, maturity, and nice natural balance. Picking the grapes at night allowed the fruit to be delivered in optimum condition, and destemming, crushing, and pressing were accomplished quickly. Fermentation using R2 yeast took approximately 18 days, and was stopped by chilling to leave a residual sugar just under 2%. The wine was quickly stabilized and bottled in mid-October of 2003. 12,000 cases made.*