



### **Sourcing**

100% Grand Valley AVA,  
Palisades, Colorado

### **Varietal Composition**

100% Riesling

### **Technical Data**

**pH** 3.26

**TA** 0.60 g/100mL

**RS** Dry >0.1g/L

**Alc.** 14.1%

### **Winemaker**

Brian Graham



## **2017 Riesling**

Grand Valley, Colorado

### **Background**

The Grand Valley AVA is high altitude winemaking which ranges between 4000ft and 4500ft (some of the highest in the world). Following along the Colorado River and surrounded by mountains, the altitude brings intense sunlight during the day and cold nights. This slows ripening overnight, developing bright fruit flavors and crisp acidity.

Our winemaker convinced us to take a chance on producing a "DRY" Riesling from Colorado and it turned out to be amazing. The 2017 vintage was fairly even tempered, and calm. The cold evenings helped to slow ripening, allowing a wonderful maturity to the tropical fruit flavors. We picked right on schedule, in the early morning of September 8th and rushed to the winery in a refrigerated truck.

### **Winemaking**

We received our Riesling fruit in perfect condition. Sent to the press whole cluster, to preserve the natural elegant aromas, After pressing and a 24 settling, the wine was racked and allowed to begin a native fermentation. Once inoculated the wine sailed through fermentation with no hiccups. Our goal was to retain the wonderful crisp acid, floral bouquet and spicy tropical fruits Riesling is known for, paying homage to the dry crisp Riesling wines of Alsace, France. No oak was used.

### **Tasting Notes**

The nose shows abundant fruit notes of pear, citrus blossom, jasmine, ginger, and fresh honey that gets more floral as it sits in the glass. Crisp apple and pear dominate the entry that leads to a medium bodied wine jam packed full of pineapple, Meyer Lemon, fresh honeycomb, and nectarine with hints of lanolin and spice.

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