

# WAXWING



## 2018 "Tondré Grapefield" Santa Lucia Highland Riesling

**The Vineyard:** Tondré Grapefield is located in the Santa Lucia Highlands AVA. SLH is known for Pinot Noir but the cool, coastal influence from Monterey Bay is ideal for Riesling, too. Owner Joe Alarid planted the Riesling vines in 2006 just as other growers were pulling out large blocks of Riesling from the AVA. Elevation is 360 to 400 ft above the dry Arroyo Seco riverbed and the soil is chualar sandy loam. After bloom Joe opens up the canopy with leaf pulling around the fruit zone and tends to drop fruit after veraison to lighten the crop load and we tend to pick the fruit between 21 and 22 Brix and around 3.00 pH.

**Winemaking:** Whole cluster pressed with 24 hours of juice settling. Stainless steel fermentation in small 70 gallon upright tanks. The fermentation was arrested when I felt like the acid and remaining sugar were in balance. Filtered and bottled in early 2019.

### **Technical Data:**

130 cases produced  
Release date: March, 2019  
Alcohol: 12.9%  
Ageing: 5 months in stainless  
pH: 2.97  
TA: 9.2 g/L  
RS: 7.8 g/L ("Dry" by IRF classification)

**Food Pairing:** Although technically "dry" this wine has a touch of sweetness (0.78% residual sugar) and will pair well with a variety of spicy Asian and Latin American dishes. It is totally versatile and works with cheese, sea food, light summer fare or as an aperitif while preparing a meal in the kitchen!

**Accolades:** "Orange- and limesorbet aromas dominate the nose of this single-vineyard expression—one of the few Rieslings in the appellation. There is tremendous verve to the sip, with fresh and lively flavors of tangy citrus, ripe orange and a chalky grip on the finish." -WE 90 points

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