

# 2008 next: Riesling



**Final Analysis:** 13.0% alc., TA 0.82g/100ml, pH 3.02

**Production:** 8,000

**Suggested Retail:** \$12.00

**Fermentation:** 100% stainless steel temperature controlled tanks

**Aging:** 100% sur lie aged for five months

## **Winemaker Tasting Notes**

**Color:** golden yellow

**Nose:** spicy orange, quince, and clove

**Flavors:** peach, apricot, ginger, and citrus

**Mouthfeel:** viscous, crisp, fresh, clean, and round

# next:

A look forward from the people at King Estate Winery

