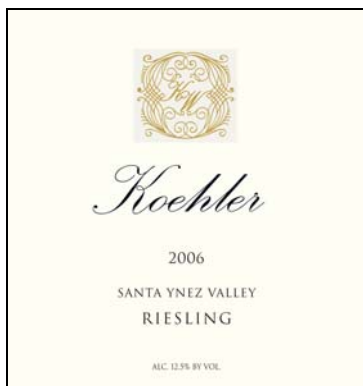




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Riesling
Harvested Oct 2, 2006

Fermentation

100% Stainless Steel

Aging

One month in Stainless Steel

Technical

22.3° Brix at Harvest
12.5% Alcohol
0.77 g/100ml TA
3.08 pH
1% Residual Sugar

Production

1,481 cases
Bottled Jan 19, 2007
Released Mar 17, 2007

2006 Riesling, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from the 5-acre block of Riesling on the Koehler Estate. The long, cool and even growing season resulted in fruit with good extraction but lower sugar levels.

Winemaking

We harvested and slightly pressed the fruit at night, and fermented the cold juice at a very cold temperature for more than two months to capture the whole essence of the fruit. Fermentation was stopped at one percent residual sugar and the wine aged in stainless steel for an additional month prior to bottling.

Tasting Notes

This Riesling is akin to those produced in the Rhine region in Germany. Lemon yellow in color, this wine has a nose of lemons, grapefruit and honeysuckle. The palate is off-dry, with notes of lemon meringue, grapefruit, Granny Smith apples, and a hint of petrol. The 1% residual sugar in this wine is balanced with bright, crisp acidity. Drink now through 2008.

The Koehler Estate

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre, and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.