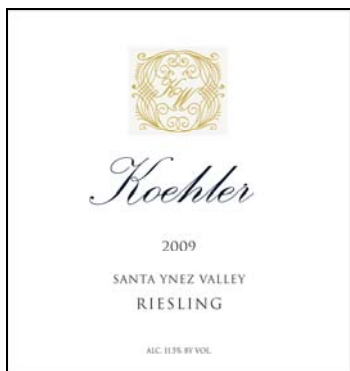




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Riesling
Harvested Sep 23, 2009

Fermentation

100% Stainless Steel

Aging

Five months in Stainless Steel

Technical

22.0° Brix at Harvest
11.5% Alcohol
0.71 g/100ml TA
3.16 pH
1.5% Residual Sugar

Production

970 cases
Bottled Feb 25, 2010
Released May 17, 2010

2009 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 2009 growing season saw less than average rainfall totals. The ten days prior to harvest were characterized by significantly higher than normal daytime temperatures.

Winemaking

We harvested at night, slightly pressed the fruit, and cold soaked it for two days. Fermentation ran for ten days at sixty degrees, and was stopped at a residual sugar of 1.5%. Post-fermentation cold stabilization was at 36 degrees. The wine was aged in stainless steel until bottling.

Tasting Notes

Pale gold, with aromas of lychee, guava and tropical fruit. Has a fresh taste of lemon peel and white peaches, which balances the acidity and a slight sweetness. This lighter style of Riesling is great with fresh fruit and cheese, and for a nice afternoon around the pool or patio.

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, Grenache Blanc, Syrah, Mourvèdre, 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.