



DANIEL GEHRS WINES

Limited
2008 RIESLING
MONTEREY

This is a single vineyard Riesling from the deep, stone and gravel riverbed soils of the Arroyo Seco district in western Monterey County. The grapes were harvested late in the season, well into October, and underwent a long, 67 day fermentation at a steady 55 degrees Fahrenheit yielding this delicately floral, yet succulently ripe Riesling. It strikes a rare balance of mild sweetness, firm acidity and a touch of German-like minerality or stoniness in the finish. This combination is seldom seen in California. Enjoy this award winning wine over the next 2-3 years with spicy Asian fare, hearty German or Alsatian foods, or simply sipping by itself as the sun goes down.

~ DANIEL GEHRS *Founder/Winemaker*

WINE PROFILE

VINTAGE: 2008

APPELLATION: Ventana Vineyard, Monterey County

HARVEST: October 8

FERMENTATION: Temperature controlled stainless steel at 55 degrees Fahrenheit.

AGING: Four months on the yeast lees in 55 degrees Fahrenheit Stainless Steel.

VARIETAL COMPOSITION: 100% Riesling



TECHNICAL DATA

ALCOHOL: 12.6%

WINE PH: 3.13

WINE ACIDITY: .71%

RESIDUAL SUGAR: 2.0%

CASES BOTTLED: 254

UPC: 7 60919 05304 6

DEGREES BRIX AT HARVEST: 22.7

AWARDS

GOLD: 2009 Pacific Rim International Competition

SILVER: 2009 California State Fair

SILVER: 2009 Orange County Competition

SILVER: 2009 West Coast Wine Competition

BRONZE: 2009 San Francisco International Wine Competition