



good harbor
VINEYARDS

2011 riesling

Our Riesling blocks are planted with clone 239, 110, and 198 on C3309 rootstock. They yield a moderate crop of very aromatic crisp Riesling. Our various growing sights on the Leelanau Peninsula produce Riesling with aromas of peaches, pineapple, honey and delicate flowers. The crisp natural acidity aids in giving balance to a semi-sweet wine. Winemaking: Settled juice is fermented at cool temperatures in stainless steel tanks with special yeasts and enzymes for increased aromatics. A reserved portion of fresh juice is added prior to bottling to balance and sweeten the wine.

NOSE

Our 2011 Riesling is a parade of peaches and pineapples. The intense fruit aromas spring from the glass inviting you to join the party. The full luscious aroma will hold your nose captive tempting you to take sip after sip.

PALATE

Voluptuous but clean with flavors of stone fruit, this Riesling is sweet but balanced with a lovely natural acidity. The present acidity enables the wine to be paired with a larger selection of cuisine. The fleshy mid-palate and the long finish will bring a smile to your face.

TECHNICAL DATA

variety	composition	Riesling
alcohol		12%
ph		2.85
ta		.91
aged		100% stainless steel

