



2007 WHITE RIESLING

SANTA BARBARA COUNTY

VINEYARD SOURCE: 86% FROM CAMP FOUR VINEYARD & 14% FROM RODNEY'S VINEYARD IN THE SANTA YNEZ VALLEY

COMPOSITION: 100% WHITE RIESLING

BARREL AGING: 100% STAINLESS STEEL TANK FERMENTED & AGED

HARVEST DATE: SEPTEMBER 19TH – OCTOBER 4TH

BRIX: 20 – 23

ALCOHOL: 12.5% ALCOHOL BY VOLUME

P.H.: 3.18

T.A.: .6G/100ML

R.S.: 3.0%

PRODUCTION: 6257 CASES

COMMENTS:

Our White Riesling has gained an audience of ardent Riesling lovers over the past few years. While it is a slightly off-dry wine, it retains a bright, crisp acidity, and is perfectly matched to a wide array of foods. The aromatics and flavor profile are exotic and inviting, with mysterious notes of Lychee Nut and Tupelo honey on the nose and mouth. This wine pairs seamlessly with Thai and Vietnamese cuisine, and is also the ideal sipping wine. White Rieslings are best served with only a slight chill. Serving them too cold will only mask their more delicate flavors. A slight chill (45 minutes) in the refrigerator is ideal. If you prefer an ice bucket, remove the bottle from the ice bucket after it has received an initial chill.

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WINERY & VINEYARD

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