



## TRINCHERO FAMILY RIESLING 2006



### VINEYARD INFORMATION

100% of the grapes for this wine came from the Los Ositos Vineyard in the Salinas Valley, just south of the Arroyo Seco Appellation. Grapes grown in this section of Monterey County thrive in a mix of gravelly and sandy loam soils, developing complexity in one of California's longest growing seasons. As the warm midday sun reflects off large stones, a cool afternoon wind pours in from Monterey Bay, refreshing the vines.



### WINEMAKING

To retain the intense fresh fruit flavors from the vineyard, we gently press the fruit and quickly transfer the juice to cooling tanks to initiate settling and to retain the delicate flavors. Stainless steel fermentation and aging is the preferred method for this bright flavorful wine.



### TASTING NOTES

The nose is explosive with apricot, orange peel and flowers. Green apple, honey, fig and apricot mingle on the palate. The hint of residual sugar is perfectly balanced with sufficient acidity to display a nice long tropical fruit finish. This is not the typical sweet-style California Riesling. We prefer an off-dry style with enough acidity for a lively mouth-feel.



### CHEF NOTES

Trinchero Family Riesling is the perfect complement to the spicy-hot flavors of Thai and Szechwan dishes. Just imagine this classic style Riesling with a paprika, brown sugar crusted smoked turkey with oyster dressing and sweet potatoes. Enjoy.

### WINE INFORMATION

**COMPOSITION:** 100% Riesling  
**APPELLATION:** 100% Monterey County  
**AGING:** 100% Stainless Steel  
**ALCOHOL:** 12.7%  
**RESIDUAL SUGAR:** 2%  
**pH:** 3.42  
**CASES:** 4,380  
**RELEASE DATE:** February 2007

