

2021 LATE HARVEST RIESLING

Seventh Hill Farm Old Mission Peninsula

Late Harvest implies sweet, but hold that thought: Late Harvest is really just a harvest timing designation. Often these wines are sweet, but every once in a while a vintage like 2021 comes along and requires a little different philosophy in the cellar.

The 5-acre Seventh Hill Vineyard was planted in 1999. It has a perfect southern slope of sandy loam soils at the north end of Old Mission Peninsula which gets intense sun exposure all day. The vineyard typically ripens early with strong acidity, and offers the perfect opportunity to showcase the beauty of natural sugar with that zippy acidity.

In this vintage, the acid was lower, so we fermented this wine a little drier than in the past. We chose this route because too much sugar would make the wine seem flabby. By letting it go a little drier, the alcohol came up slightly, the sugar dropped and the acid balance is perfect.

THE VINEYARD

Seventh Hill Farm

APPELLATION: Old Mission Peninsula

VARIETIES PLANTED: Riesling,

Traminette, Pinot Blanc, Pinot Noir

ACREAGE: 5

GROWN BY: Tom & Linda Scheuerman



WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: 19 g/L

PH: 3.03

TA: 7.5 g/L

ALCOHOL: 11%

CASES PRODUCED: 190

AGED: Stainless Steel

AGING WINDOW: 7-10

years