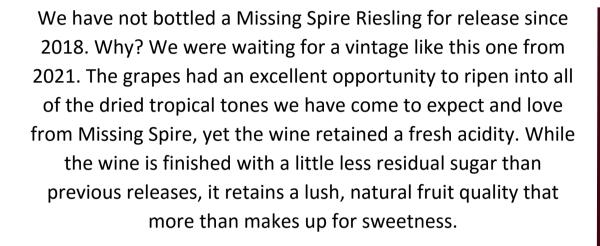
2021 MISSING SPIRE RIESLING

Old Mission Peninsula



We capture balance by halting the fermentation with cold. This method is important because the sugar remaining in the wine is more natural tasting than a wine sweetened after fermentation. This also prevents the alcohol from being excessively high in the presence of added sugar which can create an overly flabby wine. A touch of CO2 is also captured in the bottle, resulting in a light effervescence.

THE VINEYARDS

Seventh Hill Farm

Appellation: Old Mission Peninsula Varieties: Riesling, Traminette, Pinot Blanc

Acreage: 5

Year Planted: 1997-2012

Grown by: Tom and Linda Scheuerman

Château Fiasco

Appellation: Old Mission Peninsula

Varieties: Riesling

Acreage: .8

Year Planted: 2010

Grown by: Glen and Rebecca Chown

Longcore's Yard D'Vine

Appellation: Old Mission Peninsula Varieties: Riesling, Cabernet Franc

Acreage: .5

Year Planted: 2002

Planted by: Jim and Mim Longcore

Rosi Vineyard

Appellation: Old Mission Peninsula

Varieties: Riesling

Acreage: 2

Year Planted: 2010

Grown by: Bob and Penny Rosi





wine specs

RS: 25 g/L

PH: 3.06

TA: 7.8 g/L ABV: 10%

572 cases

Aged: Stainless

Aging window:

5+ years