

# 2022 TERMINAL MORAINÉ RIESLING

## Old Mission Peninsula

The Terminal Moraine vineyard site is named for the land form produced by the glaciers which cut through earth to form the Old Mission Peninsula. As a result of this ancient history, the land has two distinct soil types: a sandy loam top layer atop a layer of clay and gravel. As the taproots of the vines push deeper into the ground, they pull up characteristics from both layers. These two personalities blend to make a structured wine with fat peach and apricot qualities and a stony acid finish.

Anyone can go organic with a decent chance of a successful harvest in the first year, but the quality of this crop from Terminal Moraine is what made Bryan truly believe that the shift to fully organic could really work in our vineyards. The health of the vines, which came back even stronger in year two of Terminal Moraine's organic initiative, proved that the success of this experiment was not a fluke. The quality of the aromas, textures, and the capacity for a long aging potential are all the signs we need to see: the proof is in the bottle.

## THE VINEYARD

### Terminal Moraine

Appellation: Old Mission Peninsula

Varieties: Riesling

Acreage: 1.8

Year Planted: 2002

Grown by: Lisa and Tom Reehorst



### wine specs

RS: 8.8 g/L

PH: 2.86

ABV: 11%

179 cases

Aged: Stainless

Aging window:

5+ years