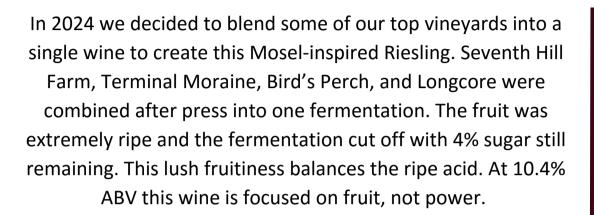
2024 MISSING SPIRE RIESLING Old Mission Peninsula



Slowing the fermentation to a halt with sugar remaining is important because the resulting wine is more natural tasting than a wine sweetened after fermentation. Think biting into a juicy, ripe peach vs eating a peach flavored popsicle. 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

> Terminal Moraine Appellation: Old Mission Peninsula Varieties: Riesling Acreage: 1.8 Year Planted: 2002 Grown by: Lisa and Tom Reehorst

Longcore's Yard D'Vine

Appellation: Old Mission Peninsula Varieties: Riesling, Cabernet Franc Acreage: .5 Year Planted: 2002 Planted by: Jim and Mim Longcore

Bird's Perch Vineyard Appellation: Old Mission Peninsula Varieties: Riesling Acreage: 1 Year Planted: 2002 Grown by: Jordan and Lindsey Schulert



THE MONTRALE STATES

wine specs

RS: 40 g/L PH: 2.9 TA: 7.3 g/L ABV: 10.4% 320 cases Aged: Stainless Aging window: 5+ years