

2024 MISSING SPIRE RIESLING

Old Mission Peninsula



In 2024 we decided to blend some of our top vineyards into a single wine to create this Mosel-inspired Riesling. Seventh Hill Farm, Terminal Moraine, Bird's Perch, and Longcore were combined after press into one fermentation. The fruit was extremely ripe and the fermentation cut off with 4% sugar still remaining. This lush fruitiness balances the ripe acid. At 10.4% ABV this wine is focused on fruit, not power.

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

Longcore's Yard D'Vine

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

Terminal Moraine

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

Bird's Perch Vineyard

Appellation: Old Mission Peninsula
Varieties: Riesling
Acreage: 1
Year Planted: 2002
Grown by: Jordan and Lindsey Schulert



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