

# Mahoney

VINEYARDS

C A R N E R O S

## 2008 Mahoney Vineyards Las Brisas Vineyard Riesling

### 2008 Vintage Highlights

The 2008 harvest in Carneros was one beset by problematic climactic conditions. In early May, a late spring frost followed by an immediate heat spell wreaked havoc with the bloom and flowering in the vineyards. Some parts of our vineyards saw a reduction in yield of around forty percent. This drop in yield combined with warmer than average summer temperatures hastened the time frame of harvest by around 2 weeks. All is not lost, however, because often times it is in times like these with the struggling vines produce their most impressive wines.

### Wine Description

The 2008 Mahoney Vineyards Las Brisas Vineyard Riesling is our second release of this Old-World varietal. The 2007 vintage Riesling took the Gold medal at the Taster's Guild International Wine Competition and the 2008 is even more impressive. Our Carneros grown Riesling is fermented dry and spends its cellar life in stainless steel tanks on the lees. This is a very aromatic wine with floral and perfume notes and hints of peach, melon, apricot and pineapple. A balanced and structured mouth-feel make this a versatile and food-friendly wine that pairs well with white fish or pork entrées, and even the stronger flavors and spices of Thai and Chinese cuisine. Serve slightly chilled and then simply allow the character of the wine to speak for itself.

Blend: 100% Riesling grown at the Las Brisas vineyard in the Carneros Appellation of Sonoma

#### Fruit at Harvest:

Picking Dates: Sept. 27, 2008

Brix (average): 24.4°

T.A.: 6.73 g/L

pH: 3.33

Fermented at: 55° - 60° F

#### Cellar Aging:

8 months on the lees

#### Finished Wine:

Alcohol: 13.15%

T.A.: 0.69 g/L

pH: 3.3

Residual Sugar: Dry

