



dirt MATTERS...

three 2010 Riesling Sweetwater Ranch

Our Riesling is sourced from the Sweetwater Ranch located in the rolling hills east of King City in Monterey County which is ideal for growing this famous German grape. In the early morning the King City area is covered by a thick marine layer and as the sun rises the fog begins to burn off. The heat generated from the sun forces the warm air to rise and creates a low pressure effect. The ocean air acts as a natural air conditioning system that mitigates the rise in temperature and extends the growing season, allowing for slow, gentle ripening, which is ideal for this varietal. Harvest is usually mid-October but an unusually cool 2010 growing season extended harvest until the first week of November.

Cold settled for 48 hours and then racked to two separate tanks the juice was then inoculated with CY-3079 and Steinberger (DGI 228). Both of these yeast strains are able to ferment at low temperature enhancing both the varietal characters and mouth feel of this noble grape. After 3½ weeks of slow fermentation and with a sugar level near dryness, the fermentation was concluded by chilling the tanks down. After stopping the fermentation at the perfect sugar to acid ratio, the tanks were topped to eliminate oxygen contact. The wine was stabilized in February and bottled in the first week of March.

Riesling is an aromatic grape variety displaying flowery, almost perfumed aromas as well as high acidity. Our Sweetwater Ranch Riesling has floral and honeysuckle aromas with flavors of pears. The mouth feel is full and balanced due the acidity level which gives this wine its structure and balance. The high toned perfume and fruitiness of this wine would enhance Thai food, spicy sausage and richly sauced chicken or fish entrées.

Technical Data

Harvest Date: November 2nd, 2010

Titrateable Acidity: 0.66 g/100 ml

pH: 3.08

Alcohol: 12%

Residual Sugar: 5.2 grams / 100 ml

Brix at Harvest: 23.1°

Case Production: 445 (12 x 750 ml)

Suggested Retail: \$18



*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker

Three Wine Company

Tasting Room: 35265 Willow Avenue, Suite 202 • Clarksburg, CA • 95612 • 916 744-1300

Mailing Address: P.O. Box 2069 • Sonoma, CA • 95476 • 707 933-9752

www.threewinecompany.com