

[REDACTED]
Date Completed: 04/19/16

From Lab

Approved: [REDACTED]

Technical Information

WINE: 2009 Saralee White Riesling, Special Select Late Harvest

COMPOSITION:

Vintage	%	Variety	%	Varietal Appellation	%	Vineyard Block	%	Owner	%
2009	99.9997	WR	99.9997	WR-RUS	99.9997	SARLEE-BLK 10-01	99.9997	JFW	100.0000
	99.9997		99.9997		99.9997		99.9997		100.0000

FERMENTATION/ML/AGING/BOTTLING:

Fermented in Stainless Steel, no ML.

TECHNICAL INFORMATION:

Harvest Dates: 10/26/09	Average pH @ bottling: 3.47
Average Brix @ Harvest: 36.0	Average TA @ bottling: .84 g / 100 mL
pH @ Harvest: 3.29	Alcohol by Volume: 9.5%
TA @ Harvest: .87 g / 100 mL	Residual Sugar: 22.3 g / 100 mL

Production: 351 cases (375 mL bottles, 175.5 9L equivalents)

TASTING NOTES:

Nose is full of rich honeycomb, dried apricots and apples, with a bit of petroleum underlying the fruit (which is expected in a Botrytized Riesling). Peaches and pears; good acidity which balances out the sweetness. Long luscious finish with some hints of tangerine.