



MAIN STREET WINERY

RIESLING

2007

VINEYARD INFORMATION The Los Ositos Vineyard in the Salinas Valley just south of the Arroyo Seco appellation was the unique source of our 2007 Riesling. Grapes grown in this section of Monterey County thrive in a mix of gravelly and sandy loam soils. As the warm mid-day sun reflects off large stones, afternoon breezes pour in from Monterey Bay, cooling the vines.

WINEMAKING To preserve the intense fruit flavors from the vineyard, we gently press the grapes and quickly transfer the juice to cooling tanks to retain the delicate flavors. Stainless steel fermentation is the preferred method for this bright, expressive wine.

TASTING NOTES The nose of our 2007 Main Street Riesling is a seductive blend of honeysuckles and white peaches. Green apple, kiwi and banana flavors mingle on the palate while the hint of residual sugar is perfectly balanced with sufficient acidity to display a long tropical fruit finish. It is clean, aromatic, and pairs with a wide variety of foods.

TECHNICAL ANALYSIS

• COMPOSITION	97% Riesling 3% Gewurztraminer
• APPELLATION	100% Monterey County
• OAK AGING	n/a
• ALCOHOL	12.7%
• TOTAL ACIDITY	0.66g / 100ml
• pH	3.19
• RESIDUAL SUGAR	1.9%
• NOTES	



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