

dirt MATTers...

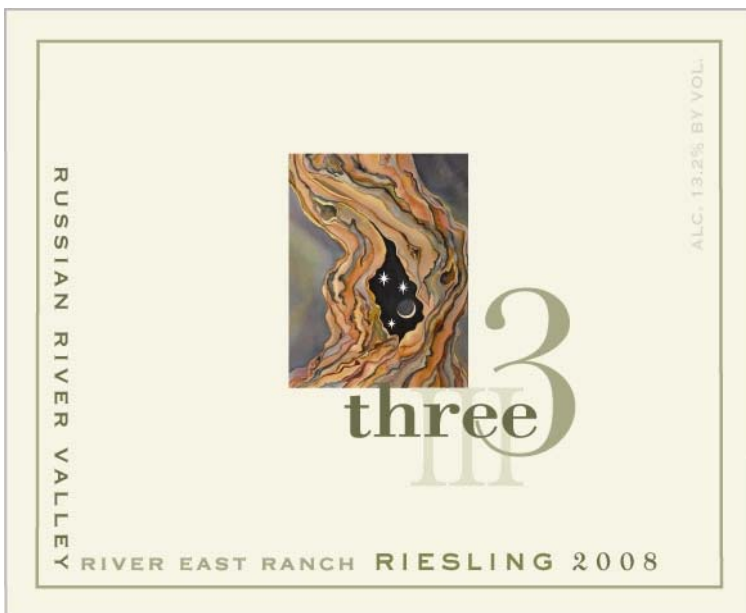
three 2008 Riesling River East

three

The River East Vineyard is located right along the Russian River and is situated southwest and down-river from the northern California town of Healdsburg. These vines are growing in a deep gravelly loam soil and are shrouded in fog and cool weather during most of the growing season. These conditions allow for full maturity at lower sugar levels enhancing the full expression of this wonderful grape variety.

When the perfect degree of ripeness occurs these grapes are hand-harvested at night after the air temperature has dropped below 50°F. They are then shipped to our winery and are waiting at our pneumatic wine press before the cellar personnel have arrived for the morning shift. We press the whole clusters to minimize contact time between the juice and skins of the grape. After cold settling for 48 hours, the juice is racked cleanly and separated into several small (500 gallon) stainless steel refrigerated fermentation tanks. Each lot is inoculated with a different yeast strain selected for its cold-hardiness and retention of this varieties wonderful fruit characteristic. Fermented between 48°F and 55°F the wine ferments slowly for up to four weeks. Depending on the pH and titratable acid level, a small amount of sulfur dioxide is add and the temperature is lowered to 38°F to maintain a level of residual sugar that provides a balanced mouth feel without being considered sweet.

Aromas of pears, apricots, and peaches dominate with hints of orange blossoms. The mouth feel is full and balanced with its acidity level. Zesty flavors of pears and apricots dominate with a slight lingering aftertaste of minerals. The relative ripeness of this wine would enhance richly sauced chicken or fish entrées.



<i>Harvest Date :</i>	<i>September 26th & October 2nd, 2008</i>
<i>Titratable Acidity:</i>	<i>0.65 g/100 ml</i>
<i>pH:</i>	<i>2.90</i>
<i>Alcohol:</i>	<i>13.5%</i>
<i>Residual Sugar:</i>	<i>medium dry</i>
<i>Brix at Harvest:</i>	<i>22.8° - 23.4°</i>
<i>Case Production:</i>	<i>704 (12 x 750 ml)</i>
<i>Suggested Retail:</i>	<i>\$18</i>

*“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 *Matthew A. Clie*