



CHATEAU MONTELENA WINERY
ESTABLISHED 1882

2014 POTTER VALLEY RIESLING WINEMAKER'S NOTES

Although a relatively minor player in the fine wine market in the United States – at least by quantity – there's a reason that Riesling is considered the "King of Grapes" in both Germany and Alsace. In fact, I can't think of another variety that can transcend the disparate stylistic nuances in wines across regions and cultures with such purity and, at the same time, diversity. As part of a wine culture that thrives on categorization and delineation, it's quite rare to find so many different wine styles that can all be varietally correct. But this profound expressional versatility may be the one thing that the Germans and French *actually* agree on. Riesling is as equally at home in a picnic basket as it is as an elegant pairing in haute cuisine. From a single vineyard in the Old World it's not uncommon to find an off-dry aperitif, a bone dry table wine, and a late harvest dessert wine – separated only by picking date but embodying and expressing the unique qualities of that specific vineyard in sensorially distinct ways. With that philosophy in mind, we're able to craft this wine to take advantage of the exceptional nature of each vintage and our ideal growing site in Potter Valley.

Potter Valley is a sublime setting for growing Riesling. Situated northeast of Ukiah at the headwaters of the East Fork of the Russian River, the floor of this tiny valley sits at 1000 feet of elevation, higher than some hillside vineyards in Napa Valley. The weather is brisk due to proximity to the Pacific Ocean and, consequently, the Riesling is typically the last fruit to arrive at Montelena during harvest. After weeks of Cabernet and Zinfandel, the crisp, zesty Riesling is a welcome refresher to the weary crew. 2014 continued that trend as we waited patiently for flavor development and maturity into October. The result is a classic, age-worthy wine with vibrancy and richness.

Aromas of lemon blossom, honeysuckle and rose petals are immediately apparent with a quick swirl of the glass. They're followed by ripe strawberry, fresh-cut melon, and cinnamon. On the palate, the wine evolves slowly but beautifully. The lively acidity is juicy and mouth-coating; gradually giving way to apricots, pineapple, and lemon candy. There's a subtle spiciness that carries through the midpalate and balances the viscosity and texture – all hallmarks of the 2014 vintage. The finish is rich and refreshing, lingering past lemon meringue and kaffir lime.

Matt Crafton, Winemaker
April 2015

Harvest Dates:	October 3 rd , 2014
Brix at Harvest:	24.8°
Residual Sugar:	4.7 g/L (roughly 0.5%)
Alcohol:	13.5% by volume
Bottling Date:	March 2015
Release Date:	Summer 2015