

Aging wine

building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Riesling freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

"One of the dimensions of fine wine that is often overlooked is bottle development."

- Harry Peterson-Nedry

As a wine ages, it gains a 4th Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery. Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've just released to the public.





2016

RR Riesling Ridgecrest Vineyards Ribbon Ridge AVA

While we're not sure who dubbed Pinot Noir the "heartbreak grape", Does that make Chardonnay the love song? One could only assume. Riesling, on the other hand, is a crisply-delivered, brilliantly-worded "Dear John" letter. Read between the lines of that beautifully floral nose and you'll find layer upon layer of complex, thoughtful structure. It's the wine you need on hand when planning, or executing, your next brilliant move.

Vintage Notes

Nothing gets a grape grower's attention like an unusually warm spring. With bud break a full 2-4 weeks earlier than average, our nails were well trimmed that season. Our worries were for naught, however, as the sun-soaked mornings and cool, gentle nights held steady until the fruit had set. Small berries and concentrated, 15% lower crop levels caused many a smile when tasting early fermentations from this vintage.

Tasting Notes

Beautiful platinum-to-light straw color, with lime leaf, lemon curd, and barely-ripe apricot on the nose, that begins to lean into juicy fruit. Accents of passionfruit, melon, and lychee are a luscious tropical twist, but the sweet aromatic fruits are balanced nicely with slate and light wafts of vanilla and ginger. The palate is rich and firm, without being grippy or cloying, showing spiced apple, lovely moderate acid, balanced residual sugar, and ending with a lean lithe lengthy finish.

Technical Data

Alcohol: 12.9%
TA: 6.3 g/L
pH: 3.12
RS: 11.9 g/L
102 cases produced
Release date March, 2019
Drink: now - 2031

