

2023 Riesling

Geisler Baron Vineyard
El Dorado



Wine Specs

100% Riesling
11.6% alcohol
135 cases produced
\$32 per bottle

Tasting Notes

This riesling boasts richly fragrant aromas of honeydew melon, jasmine, and honey. You'll taste tart green apple, white peach, and creamy green tea flavors up front, followed by a lingering zesty acidity.

Winemaking Notes

We 100% destemmed these grapes and then cold soaked them for 24 hours with enzymes to boost aromatics. We then pressed the grapes and gently fined the juice prior to fermentation. This wine fermented cold with a yeast typically used for Sauvignon Blanc, to keep the profile crisp and prevent malolactic fermentation. After fermentation we held this wine cold in stainless steel tank until bottling. No malolactic fermentation occurred and there was no oak used in the winemaking process.

Food Pairing

Riesling classically pairs well with a variety of spicy Indian and other Asian dishes, because the acidity and touch of sweetness in this wine balances spiciness perfectly. It is certainly a great choice to pair with sushi, easter ham, and sliced green apple and brie on your next cheese plate. This wine will pair well with a variety of delicate fish and white meat dishes. For a classic pairing, we recommend trying it with spiced duck.

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