



• R I E S L I N G •

“ T H E S H E L L M O U N D ”

• H I G H L I G H T S •

- A refreshingly crisp and dry Riesling organically grown on the chilly western coast of Marin County
- Rare “Neustadt” clone offers a bright, steely and very delicate aromatic and flavor profile at a modest 11% alcohol
- No oak, no malo, no blending showcases purity of well-drained, mature site and unique clonal provenance.

V I N T A G E 2 0 0 7 •

2007 was in many ways a drought year and had relatively even temperatures all year except for a heat spike in August. September was very cool, allowing slow, even flavor development. Botrytis pressure was very low all year long but we did drop some clusters in late September. For the first time, we hand harvested (at night) about 2.2 tons per acre of beautiful Riesling clusters in the early hours of October 8 at 22 Brix.

• V I N E Y A R D •

Our “*The Shell Mound*” Riesling is estate grown in our eighteen year-old vineyard located less than eight miles from the frigid Pacific Ocean in western Marin County. Our vineyard is heavily influenced by the cold Pacific Oceans considerable climatic prowess. Bud break is earlier than neighboring regions, but “set” and harvest are later than other areas. The net result is a very long & moderate growing season. The vineyard terrain has rolling coastal hills and its soil profile is decomposed marine sandstone which drains well and is moderately fertile. We farm our estate vineyard organically and incorporate sustainable viticultural practices (composting, hand tilling, ladybugs and cover crops). Our Riesling vines hail from a rare selection from Neustadt, Germany and which is little found on the west coast. Our frigid vineyard site gives us naturally high acidity, a hallmark of the great Riesling’s of northern Europe.

Regional Composition: Marin County – 100% Varietal Composition: 100% Riesling (Neustadt 90)

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Riesling is a noble grape which ruthlessly expresses a purity of place. There is no oak, no blending and no malolactic to alter the pure expression of its *terroir*. Our compact Riesling bunches were hand-harvested and hand-sorted in the field and gently whole cluster pressed (*a la champagne method*) with multiple press “cuts” to separate the lots. This is a luxury rarely given to Riesling, but we continue to afford it this decadent treatment. After settling, the juice was inoculated using three separate yeasts (*Rudisheimer, Colmar & Wadenswil*) and cold fermented (59° F) for 24 days capturing its very delicate aromatics, steely, crisp texture the vineyards *terroir*. After five months of intensive stirring on these three different yeast lees we bottled in April 2008 into a stelvin-sealed bottle which perfectly preserves its freshness. We call this special wine “*The Shell Mound*” after the many mounds of oyster shells left by our early American predecessors across western Marin County

pH: 3.17 TA: 082 g/100mL Alcohol: 11.8% RS: Dry Total Production: 375 cases Suggested Retail Price: \$24

“Our aim is to showcase our Marin County vineyards soils and uniquely cool climate attributes by crafting Riesling which displays exemplary steeliness and freshness.”

**Jonathan & Susan Pey**

Growers – Vintners – Stewards

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