



## 2006 SPELLBOUND RIESLING CALIFORNIA

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### *Tasting Notes*

For our newest white wine, stainless steel fermentation allows us to capture the essence of California Riesling. Small amounts of Muscat and Chardonnay were used in the blend to enhance the mouth feel and complete the finish. We enjoy the Spellbound Riesling chilled with a vast array of world cuisine. Specifically we recommend our Riesling with spicy Thai, Chinese, Southwestern and authentic Mexican dishes, as well as with the fresh and varied cuisine of California and the savory cuisine of Germany. With all the possibilities there are no culinary limits!

### *Wine Specs*

Varietal Blend	76% Riesling, 12% Chardonnay, 10% Muscat, 2% Other Dry Whites
Focus Viticultural Areas	California
Fermentation	Stainless Steel
Aging	Stainless Steel
Titrateable Acid	.68 g/100ml
pH	3.30
Alcohol	12.5%

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### *Winemaker Notes*

To create the style for our California Spellbound Riesling, we visited more than 20 wineries in Germany's famous Rhiengau region. After tasting plenty of their famous trocken (dry) and half-trocken (semi dry) wines, we created our California Riesling to honor these wines in an off-dry style with aromas of ripe melon and jasmine, complemented by the rich yet crisp flavors of fresh honeycomb and ripe nectarines.