

2007 Riesling, Late Harvest

The early 2007 rains ruined Navarro's chances for making much dry Riesling but the rain clouds held a golden lining. We began harvesting Riesling on October 22, and selectively harvested Riesling over the next 5 days. The abundance of botrytis meant we could be very picky. After the wines had fermented we sold off some sweet wine in bulk and were able to pick this cuvée from the top lots which were harvested from Navarro's oldest Riesling fields in late October. This wine, made from fruit affected with the noble rot, has dazzled not only wine judges but everyday folk at the California State Fair. It tastes of apricot, pineapple, melon and honey and the high acidity caused by the cold nights is astounding and keeps the wine lively in spite of its sweetness. Gold Medal winner. Best of Show.

Harvested: Oct. 25 & 26, 2007
Sugars at Harvest: 30.2° Brix
Bottled: April 15, 2008
Cases Produced: 235
Alcohol: 11.0 %
Total Acidity: 9.2 g/L
pH Level: 3.12
Residual Sugars: 11.0%