



dirt MATTERS...

three 2019 Riesling Sweetwater Ranch

Our Riesling is sourced from the Sweetwater Ranch located in the rolling hills east of King City in Monterey County, which is ideal for growing this famous German grape. In the early morning the King City area is covered by a thick marine layer and as the sun rises the fog begins to burn off. The heat generated from the sun forces the warm air to rise and creates a low pressure effect. The ocean air acts as a natural air conditioning system which mitigates the rise in temperature and extends the growing season, allowing for slow, gentle ripening, which is ideal for this varietal.

When the perfect degree of ripeness occurs these grapes are hand-harvested at night after the air temperature has dropped below 50°F. They are then shipped to our winery and are waiting at our pneumatic wine press before the cellar personnel have arrived for the morning shift. We press the whole clusters to minimize contact time between the juice and skins of the grape. After cold settling for 48 hours, the juice is racked cleanly and separated into several small (500 gallon) stainless steel refrigerated fermentation tanks. Each lot is inoculated with a different yeast strain selected for its cold-hardiness and retention of this variety's wonderful fruit characteristic. Fermented between 48°F and 55°F, the wine ferments slowly for up to four weeks. Depending on the pH and titratable acid level, a small amount of sulfur dioxide is added, and the temperature is lowered to 38°F to maintain a level of residual sugar that provides a balanced mouth feel without being considered sweet.

This wine has aromas of pears, apricots, and peaches with hints of lemon zest. Flavors of pears, stone fruit, and apricots dominate with a nice minerality component in the mouthfeel. This off-dry Riesling has a bright acidity level framed by a firm structure and a lingering finish. Great as an aperitif or pair it with spicy Asian cuisine.



Technical Data

Harvest Date: October 28th, 2019

Titratable Acidity: 0.50g/100 ml

pH: 3.39

Alcohol: 12%

Residual Sugar: 4.9grams / 100 ml

Brix at Harvest: 24.5°

Case Production: 312 (12 x 750 ml)

Suggested Retail: \$24

*"The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstone of **three**. These critical elements are in every bottle we make." – Matthew Cline, winemaker*

Three Wine Company

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