

Appellation:
SANTA LUCIA HIGHLANDS

Vineyards:
100% TONDRE GRAPEFIELD

Blend:
100% RIESLING

Winemaking:
100% Stainless Steel Fermentation
Aged in tank for 10 months

Alcohol:
14.3 %

Residual Sugar:
Zero

Harvest Date
November 4, 2010

Bottling Date:
August 12, 2011

Production:
268 CASES

Winemaker:
ANNETTE HOFFDANZER

Suggested Retail:
\$ 17

Release Date:
December, 2013

www.ciimacollina.com

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Tasting Room
San Carlos, between Ocean & 7th
Carmel by the Sea, California
831 / 620-0645
Thursday - Monday 11 to 6

Cima Collina

2010

TONDRE GRAPEFIELD

DRY RIESLING

Santa Lucia Highlands

Joe Alarid (son of Tondre Alarid and vineyard manager), planted Riesling to diversify his vineyard, and we are glad he did. The Tondre Grapefield is located in the heart of Monterey's Santa Lucia Highlands, with the elevation ranging from 175 to 400 feet. Sunny but cool days and a long growing season gave these grapes a lot of time to develop beautifully.

Everything about this wine was handmade in our minimalist approach. The grape clusters were loaded by hand and pressed whole in our small pneumatic presses. The juice was slowly fermented in a cold stainless steel tank until dryness.

Description: elegant and complex with aromas & flavors of honeysuckle, stonefruit & limepeel. Balanced with bright acidity. A most quaffable and versatile wine.

Serving suggestions: serve chilled with hors d'oeuvres, spicy Asian or California fusion dishes, or on its own in warm weather.