



2021 DRY RIESLING

Delicate and elegant, harmonizing lime zest, granny smith apples, and mineral stoniness with fresh citrus and nectarine. The zingy freshness brings energy, brightness, and persistence.

Pairs with soft goat cheeses, simply prepared chicken or pork dishes sauteed or grilled, lightly prepared white fishes, salmon, or scallops, and greens salads.



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