



Maddalena

Riesling
2014



Varietal
Riesling

Harvest Date
October 17, 2014

Alcohol
12%

Vintage
2014

Harvest Sugar
23.2° Brix

TA
0.79 g/100 mL

Appellation
Monterey

Clonal Selections
FPMS 9 & Paraiso

Residual Sugar
5.5%

Source
Rancho Soledad Vineyard

pH
3.3

Quality begins in the vineyards. The Riboli Family farms our estate Rancho Soledad Vineyard in the Monterey AVA in order to ensure the ultimate level of grape quality. Longterm partner-growers are also held to the same level of strict control.

Riesling, originally a German variety, thrives in the cool climate of Monterey. This classic grape has almost disappeared in the North Coast counties of Napa, Sonoma, and Mendocino. Today, Riesling is in very short supply. The majority of current plantings are in Monterey and Santa Barbara counties. Cool climates promote high quality by allowing the development of ripe fruit flavors with the preservation of balanced acidity.

Quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques in their careful crafting of fine wines. In creating Maddalena Riesling, the alcoholic fermentation is stopped before the yeast has converted all of the natural grape sugar into alcohol. In doing so, this arrested fermentation allows the natural sweetness of the wine to be maintained. Grape juice concentrate is not added. Therefore, we preserve the individual flavors and terroir of each parcel of land.

Maddalena Riesling reveals aromas of apricot, honey, and wildflowers. The rich mouth greets the palate with fresh fruit flavors of pear and green apple. This elegant wine balances natural acidity and sweetness.



Handcrafted by Riboli Family Wine Estates
Paso Robles, CA | www.riboliwines.com



TASTINGS.COM
GOLD MEDAL & BEST BUY

RIBOLI FAMILY
OF SAN ANTONIO WINERY

737 Lamar Street, Los Angeles, CA 90031
Phone: 888.223.1401 | Fax: 323.221.7261
www.maddalenaivineyard.com