



WINE STATISTICS

APPELLATION:	Lake County (Clear Water Ranch)
HARVEST DATES:	November 13, 2013
SUGAR AT HARVEST:	30.5 degrees Brix average
FERMENTATION:	Cold fermented in stainless steel tanks
AGING / COOPERAGE:	2 months in neutral French oak puncheon
ALCOHOL:	9.5% by volume
ACIDITY:	TA = 0.84 g/100ml; pH = 3.43
RESIDUAL SUGAR:	13.4%
PRODUCTION:	185 cases (12 x 375ml)
RELEASE DATE:	June 1st, 2015
WINERY RETAIL:	\$30 per 375ml bottle

WINEMAKER'S NOTES

As former winemaster of Joseph Phelps Vineyards, Walter Schug was a pioneer of botrytis affected late harvest Rieslings in the 1970's. This bottling under his own SCHUG label reflects nearly 60 years of winemaking experience in both the US and Germany. Botrytis cinerea, the "noble rot", affected the grapes after late season rains, concentrating the sugar while leaving the acidity in perfect balance. It has pronounced flavors of apricot and spiced pears, with a high residual sugar content that is balanced by a refreshing burst of acidity on the finish. It is the perfect match for delicate desserts, including almond cookies, crème brulee and poached pears.