

# 2016 SOFIA RIESLING

Our original Sofia sparkling wine was created as a gift from a father to his daughter as a celebration of love and beauty. Sofia Riesling continues this tradition with a Riesling that is equally graceful, provocative and alluring.

#### VINEYARDS

Grown in the cool vineyards of Monterey's Santa Lucia Highlands and Arroyo Seco, the grapes experience an extended season and extra hangtime as a result of diurnal climate conditions. Here, daily fog and moderate daytime temperatures are tempered by chilly evenings. This pattern helps the fruit retain its crisp natural acidity while developing lush, concentrated flavors.

## WINEMAKER'S NOTES

Riesling is a varietal that can be crafted in many styles, ranging from bone dry to extremely sweet. The goal with Sofia Riesling is to create an off-dry wine that pairs well with food yet has a touch of sweetness. To accomplish this, fermentation is halted at the very end of the process when there is still a tiny amount of sugar left in the wine. This technique compliments the fruit selections we use and accentuates the terroir influences captured by this wine.

#### VINTAGE

The 2016 growing season began early once again but was punctuated by a wet, rainy winter for the first time in years. Much-needed precipitation benefitted the vines before giving way to mild spring temperatures. Though Monterey County is chilly compared to other California appellations, it has adequate sunny days that allow the grapes to mature slowly over a long period of time.

## TASTING NOTES

With the extra hangtime this vintage, the fruit developed expressive flavor concentration and fragrance redolent with the scent of honeydew melon, white flowers, lime, and stony minerals. Sweet on entry, the palate is silky with a medium body and structural integrity from crisp natural acidity that draws the flavors into a dramatic finish.

APPELLATION:	Monterey County
BLEND:	84% Riesling, 16% Pinot Blanc
ALCOHOL:	13.25% by volume
PH:	3.25
TOTAL ACID:	.57g/IOOml
STYLE:	Off-dry (0.6% residual sugar)





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