

# LOLA

## — ARTISANAL SERIES DRY RIESLING — MONTEREY, CALIFORNIA



LOLA Artisanal Series Dry Riesling is crisp and dry with beautiful ripe tropical fruit notes and hints of citrus, melon and aromatic jasmine. The 2018 vintage saw a long, dry and somewhat warm growing season in Monterey County, allowing the Riesling to fully mature late in the season. This allowed the grapes to develop complex and balanced flavors and aromas while still showcasing bright acidity. Being fermented with 30% of the skins adds multiple layers of natural tannin structure to the wine's palate. Also, this wine was left on its naturally settled yeasts and lees throughout its 4 months in neutral oak barrels, contributing to the finished wine's aromatics, complexity and mouth-feel.

The LOLA Artisanal Series is a collection of small lots made in the most natural way possible - native yeast fermented, neutral oak aged, unfiltered and unfined. These wines are meant to reflect the true varietal expression of our California coastal *terroir*. They are meant to provoke thought and provide understanding into how nature intended the fermentation of grapes to be.

<b>Vintage:</b>	2018
<b>Harvest Date:</b>	October 29th
<b>Fermentation:</b>	70% whole cluster pressed, 30% de-stemmed and fermented on skins for 10 days at 72 degrees, only native yeast
<b>Fermentation Method:</b>	Partially in open top cement tanks and partially in neutral oak tanks
<b>Aging:</b>	80% Neutral French Oak, 20% Stainless barrels for 4 months
<b>Bottling:</b>	February 2019
<b>Alcohol:</b>	14%