

t a n g e n t w i n e s

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2007 riesling ■ paragon vineyard ■ edna valley TASTING NOTES

VARIETAL BACKGROUND

Riesling was born in the Rhine region of Germany, with one parent being Gouais Blanc and the other a cross between Traminer and a wild vine. It dates back to the 15th century, with the first documented reference being a sale of six vines in 1435. Later, in the late 19th and early 20th centuries, the popularity of German Riesling wines reached an all-time high. Connoisseurs paid as much for these wines as for many of the great red wines of France, as their unusual ability to develop for decades in the bottle was well-known.

Riesling vines have very hard wood, making them well-suited to cool-climate wine regions. They are particularly resistant to frost, allowing viticulturists to prune them earlier than other varieties.

German Riesling is often called White, Rhine or Johannisberg Riesling. To further confuse the issue, it is known by different names in different countries where it is grown and made: Riesling Italio or Riesling Italinski in Italy, Rheinriesling or Weisser Riesling in Austria, Laski Rizling in Yugoslavia, Risling Vlassky in Czechoslovakia, and Olasz Rizling in Hungary.

CALIFORNIA MODERN DAY

Both the best known variety from Germany, and the most prestigious grape grown in the Alsace region of France, Riesling is enjoying a resurgence of popularity in America. It is planted in most wine regions in the state of California, and has had the most success in the cooler areas of Santa Barbara, Monterey and Mendocino.

TANGENT RIESLING

As in the old world countries where it is made, the grapes for this wine were grown in a cool climate; in our Paragon Vineyard in the Edna Valley of California. The extended growing season allows the clusters sufficient time to fully ripen, developing rich and concentrated varietal characteristics. The soil structure, mostly derived from ancient volcanoes, contributes to a brisk minerality in the wine.

A quintessential tangent wine, and the newest in the lineup, this Riesling shows intense varietal character and is a natural match with many foods.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"The tangent Riesling offers a refreshingly vibrant mineral character, contrasted by fresh, juicy melon and peach flavors. It has high acidity, and finishes nice and dry. It works well with Coconut Shrimp or Poached Salmon."



WINE STATISTICS

Vineyard	Paragon Vineyard Edna Valley, California, USA
Tons per acre	1.6
Harvest date	October 24, 2007
Average Brix at harvest	24.0 degrees
Yeast	VL3
Fermentation	100% Stainless Steel ferment at 55 degrees for 58 days
Barrel contact	Zero
% ML	Zero
Alcohol	14.16%
Acid @ bottling	7.65 g/l
pH @ bottling	3.18
RS @ bottling	4.85 g/l
Bottling date	April 8, 2008
Closure	Screwcap
Cases made	205
Suggested Retail	\$20.00