



Hainle Vineyards - 2003 Hainle Riesling Estate

Gold medal Grand Cru-Long Beach, CA, Gold medal, Grand Rapids International Wine Competition, MI,



"Riesling" or "White Riesling" are internationally accepted names for the grape variety sometimes known in North America as Johannisberg Riesling. This is the true Riesling grape which has been cultivated in Germany for centuries.

All of the Riesling produced by Hainle Vineyards is made from grapes grown in our own vineyards, hence the name "Estate Bottled." We have never used chemical insecticide or herbicide in our vineyards, and the growing operations are according to internationally accepted organic standards.

Our Riesling is one of very few Okanagan grown Rieslings which are made completely dry. The wine is fully fermented and no sweet reserve (unfermented grape juice) has been added to the wine. The style is similar to the full-bodied, dry Rieslings from the Alsace region of France. The dry style makes the wine very versatile as a food wine, and it also gives the wine longevity in the cellar.

The grapes for the 2003 vintage were harvested on Nov. 16, 2003 at 21.2% sugar. The alcohol is 12.7%, the residual sugar is 1.0 g/l, and the acid at bottling was 8.1 g/l. The wine was fermented in stainless steel tanks, and rested on the lees ("sur lie" contact) for approximately 7 months. It was aged another 5 months in stainless steel tanks before bottling. 300 cases were produced.

The wine's aromas contain fresh varietal notes of citrus, mineral, green apple and a hint of nuttiness. The full body is nicely balanced with acidity, which will soften as the wine ages. We anticipate that this vintage will develop very well in the cellar for up to 15 years.

This dry Riesling is one of only very few wines that will match well with "difficult" vegetables like asparagus. It is also excellent with salmon, raw oysters, poultry and vegetable dishes.

The 2003 Riesling can only be obtained at the winery or at select wine stores and restaurants.

CSPC 624862003032

Harvest	Nov. 16, 2003
Avg.sugar	21.2%
Bottling	July 2004
Cases	400
Alc/Vol	12.7 %
Residual sugar	1.0 g/l
Acid	8.1 g/l
Cellar Potential	at least until 2023