

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Block II Riesling

The Wine

Bright and fresh, Rieslings epitomize the beauty of a clear Michigan summer day. Riesling flourishes in our Northern climes, and is putting Michigan on the map with award-winning wines. Our Block II Riesling is one of these wines. The 2018 vintage is the driest in our Riesling line-up, with only half a percent of residual sugar. Crisp acidity accentuates the palate and brings forth mouth-watering notes of tart grapefruit pith. Move over, sweet Riesling! Dry Riesling has earned its moment in the limelight!

The Grapes

Hand-harvested exclusively from our Block II Vineyard, with rows planted East-West, the sun exposure on the grape clusters bring forth higher brix levels on the south-facing clusters, and lower brix levels on those facing north. This variance brings a complexity to the wine which makes each sip a new experience. The Block II Riesling boasts awards from a variety of wine competitions, including the Pacific Rim International (Gold, Best in Class), the Long Beach Grand Cru (Gold, Best in Class), the San Francisco Chronicle (Double Gold), the Michigan Wine & Spirits Competition (Double Gold), the International Eastern Wine Competition (Double Gold), and the Riverside International Wine Competition (Double Gold).

TECHNICAL DATA

Varietal: 100% Riesling

Vintage: 2018

Appellation: Old Mission Peninsula

Case Production: 189

pH/Residual Sugar: .3%

ABV: 12%

DID YOU KNOW?

Riesling is one of the great white varietals of the world, with its incredible versatility (from bone-dry to dessert-sweet) to its terroir-expressiveness, no matter where it's grown, it's a force to be reckoned with!

TASTING NOTES

Block II Riesling offers up grapefruit pith and cardamom on the nose, with a palate suggesting orange, grapefruit, and lemon pith. Hints of minerality on the finish.

How to taste:

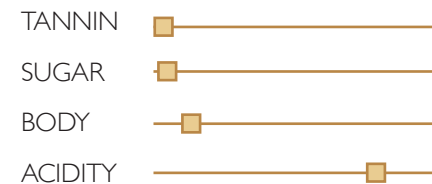
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

Grilled sea scallops in butter sauce; Sushi; Sharp cheddar cheese.

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