



CARMEL ROAD

MONTEREY

2014 Unoaked Riesling

Our winemaking team seeks to capture the vibrant, bright flavor profile of Monterey - where the triumvirate of fog, wind and sun forge distinctive wines with vivid complexity, superb acidity and a pronounced minerality that have become the hallmark of Carmel Road wines.

REGION Monterey

Inland from Monterey's rugged coastline, yet still directly in the path of the ocean's relentless influences, Carmel Road's vineyards can be found nestled on the foothills of the Santa Lucia Mountains. No mountains hinder the flow of air from the Monterey Bay, allowing fog and chilly, moisture-laden winds to sweep over our vineyards daily, making this one of the coldest wine regions in California. The maritime climate combines with rocky, well-drained, alluvial gravel soils to produce Riesling with bright, vibrant fruit flavors.

VINTAGE 2014

The 2014 growing season featured a dry winter and a warmer than average spring, which initiated early bud break and flowering. These conditions continued late into the growing season, as warm days and cool nights allowed grapes to ripen slowly and evenly, producing extraordinary quality and an outstanding balance of sugar and acid. Overall, 2014 was an outstanding vintage for Monterey Riesling, resulting in a wine that offers a pure varietal expression with balanced acidity and remarkable flavor.

WINEMAKING

In order to promote the purest expression of our cool-climate fruit, the 2014 Unoaked Riesling was 100% stainless steel fermented. After primary fermentation was completed, the wine was kept on its fine lees for added texture. The grapes were sourced entirely from our estate Panorama Vineyard, a south facing vineyard planted to high density spacing located on the foothills of the Santa Lucia Highlands. This vineyard has been certified sustainable by the SIP organization (Sustainability In Practice) since 2008.

TECHNICAL DATA

COMPOSITION: 100% Riesling

VINEYARDS: Panorama

APPELLATION: Monterey

CLONES: 49, Oregon Selection, 1

AGING: 100% Stainless Steel Tanks

ALCOHOL: 13%

pH: 3.0

TOTAL ACIDITY: .71 g/100ml

"The 2014 Unoaked Riesling displays notes of grapefruit, peach, guava and lime peel with mouth-tingling acidity and a minerality that reflects this cool climate region. Its cleanliness, acidity and ripe, fruity flavor are immediately apparent."

-Kris Kato, Winemaker

