

# JEKEL

## VINEYARDS

### 2011 RIESLING

Founded in 1972, Jekel was one of the first wineries to discover Monterey and the surrounding area's niche conditions for growing both cool climate and warm climate varieties. This region has both wetter coastal regions, cooled by the bay, perfect for Riesling, Chardonnay and Pinot Noir, and dryer, warmer, inland valleys, perfect for Merlot and Cabernet Sauvignon. Jekel's family of wines truly expresses this unique terroir!



### ARROYO SECO, MONTEREY

The Arroyo Seco AVA lies on the boundary of the cooler northern and warmer southern sections of the Salinas River Valley. Located in an ancient alluvial plain, the soil is sandy with potato-sized cobblestones that provide excellent drainage and store heat that is released into the vineyards in the evenings. The combination of the cool Monterey winds, cobblestoned soil and afternoon fog provides the long, cool growing season that produces outstanding Riesling and cool climate varieties with depth, character and concentrated flavors.

### NOTES FROM THE WINEMAKER — CHARLIE GILMORE

The 2011 vintage was a very cool one. Both the summer and fall were unseasonably cool, and we had a little rain during harvest. Through all of the difficulties of the vintage our white wines especially did very well. We were prepared in the vineyards and ultimately what could have been a disastrous vintage has surprised and delighted us with some incredible wines.

Once again we present a great cool-climate Riesling that consumers have come to expect from Jekel Vineyards. Monterey's cool climate influence can be seen in this outstanding Riesling. The aromas of white peaches and apricots are accented with lemon rind and vanilla. This wine has a nice balance and a good weight all over the palate. The flavors of peach and lemon linger well into the finish. The International Riesling Foundation® has designated this wine as medium dry.

Appellation: Monterey

Total Acidity: 0.65 gm/100ml

Alcohol by Volume: 12.5%

Varietal Content: 100% Riesling

pH: 3.12

RS: 1.08 gm/100ml