The 2017 growing season was characterized by a cool spring and early summer in the Arroyo Seco. This mild weather provided gradual ripening conditions for the Riesling grapes, as the cool nights allowed the vines to retain their natural acidity. Conditions in late August were ideal for the growth of Botrytis, or “noble rot”, in the Griva Vineyard, while the warm days in September allowed just enough sunshine to highlight the ripe, complex, and unique flavors needed to make our late harvest wine. After several passes to remove any unwanted berries, the best of this Botrytis-laden fruit was hand picked into bins in the cool morning of October 11th at 31.3° Brix.

In 1998, we began a joint venture planting partnership with our longtime neighbor in the Arroyo Seco, Michael Griva. In 2006, we planted Riesling on a series of small mesas close to the Arroyo Seco River in the heart of the Arroyo Seco appellation, internally designated as Blocks 9 and 10. The soils in the area are largely Arroyo Seco gravelly, sandy loam, with ubiquitous large cobbles deposited by the Arroyo Seco River over the millennia, providing a well-drained medium for the Riesling vines to grow and showcase the Arroyo Seco terroir.

This wine is the result of our meticulous selection of only the best botrytis-affected berries. Its deep golden hues, firm acidity, and layers of apricot, dried white figs, orange marmalade, and honeysuckle, are reminiscent of the great Trockenbeerenauslese wines of Germany. These flavors are carried on the palate by fresh natural acidity and a rich texture through the finish.

Pairs well with blue cheeses, nuts, apricot tart, apple pie, or passionfruit desserts.