

Willowcroft Vineyard

Riesling Muscat Ottonel ~ 2017



Pronunciation:

REES-ling or REEZ-ling
MUHS-kat *aw-TAW-nell*

Blend :

62% Riesling
38% Muscat-Ottonel

Vineyard:

Riesling: Parker Home
Muscat-Ottonel: Triplet, Parker

Our Grapes:

Riesling – The premier grape of Germany. Harvested mid season. Crisp acidity, low alcohol wines of distinction. This cultivar is a challenge to grow, but the results are wonderful.

Muscat Ottonel – White grape extraordinaire Eastern Europe and the Alsace region of France. Beautifully fragrant nose with hints of honeysuckle. Earliest ripener we grow. Low sugar and low acidity at harvest make it a wonderful blend with our Riesling.

Tasting Room Notes:

Off-dry blend of Riesling & Muscat-Ottonel. Crisp apricot & green apple flavors. (.06%RS)
(Crisp finish due to acidity – Granny Smith Apple)

Additional Facts:

Riesling

- Vitis Vinifera
- Native to Germany's Rhein & Mosel River Valleys

- Very high in acid
- Can be done in dry to dessert sweet
- One of the most aromatic grape varieties
- Possible fruit aromas: apricot, nectarine, Peach, Apple, Pear, Pineapple, Lime, Lemon
- Other aromas: honeycomb, honey, ginger, and chemical (petrol/gas)

Muscat-Ottonel

- Vitis vinifera
- Member of the Muscat family
- Created in 1852 in Alsace region of France
- Muscat-Ottonel is more resistant to cold than other varieties of Muscat.

Tasting Checklist:

Color & Depth: Pale

Nose: Light – fruitful & floral

Sweetness: Light

Body: Light

Winemaking Notes:

Harvest: Hand-harvested / Crushed MO Aug 24, 2017 and RMO Sept 10, 2017

Skin Contact: None

Fermentation: Stainless steel

Aging: Stainless steel 8 months

Production: 1924 bottles, bottled March 2018

Technical:

Riesling	Muscat-Ottonel
Brix: 18.4	Brix: 19.6
pH: 3.02	pH: 3.4
T.A. 9.3	T.A. .59

Blend: pH 2.98
T.A. 7.87

Residual Sugar: 0.6 RS Off-dry

Alcohol: 11%

Pairings:

- Spicy Food
- Duck, pork, bacon, Chicken, Shrimp and Crab
- Soft milk cheese and dried fruit
- Roasted vegetables and sweet vegetables (coconut, red onion, bell pepper, carrot etc)

Awards

2018 Loudoun Wine Awards Silver

2018 Jefferson Cup Silver

2019 Dixie Classic Fair Silver

2020 San Francisco Chronicle Silver

2020 VA Governor's Cup Silver