the Duckhorn Portfolio, St. Helena, CA ◎. Must be 21+ Please enjoy responsibly

CANVASBACK_®

2022 ROYAL SLOPE RIESLING

This graceful and alluring Riesling comes from Lawrence Vineyard and Frenchman Hills Vineyard, both located in The Royal Slope region of the northern Columbia Valley. With an average elevation of 1,650 feet, the cool climate of The Royal Slope produces a beautifully complex and dynamic white wines. To preserve its dazzling layers of white peach, blood orange, pineapple and candied ginger, this off-dry Riesling was fermented and aged both in stainless steel and large oak casks.

VINTAGE NOTES

Beginning with an April snowstorm that delayed budbreak but caused no significant damage, the 2022 vintage was marked by its cool nature. While a cold, wet spring helped to saturate the soils, it also delayed flowering until mid-June. Midsummer was mild and temperate, and with only four days above 100° F in July, our Riesling showed relatively low phenolics and skin tannins resulting in wines with gentle grip and vibrant flavors. As harvest approached, we benefitted from a perfect stretch of warm, dry weather, with average highs in the mid-70s for all of September and until the end of harvest on October 12th. With ideal hangtime and growing conditions we achieved complex fruit profiles at low sugar levels, resulting in dynamic and expressive wines.

WINEMAKING NOTES

This beautifully aromatic blend draws you in with floral notes of lily, lemongrass and jasmine, as well as layers of citrus zest, candied ginger, tropical fruit, Mandarin and honeydew melon. On the palate, energetic acidity and a distinctive sea spray minerality add poise and precision to luxurious layers of stone fruit, mango and pineapple as they flow to a long, lush finish.

WINEMAKING

APPELLATION Royal Slope

VARIETAL COMPOSITION 100% Riesling

OAK PROFILE & AGING Aged 8 months in stainless steel & Austrian oak

26% new, 74% neutral

KEY COOPERS Stockinger

ALCOHOL 12.5%

PH 2.95

ACIDITY 0.82 g/100 ml

RESIDUAL SUGAR 0.78%

ADDITIONAL INFORMATION Aged sur-lie, with frequent stirrings, for mouthfeel and viscosity.

A combination of cask and stainless fermented and aged Riesling,

with careful blending for weight and focus.

