



Dry Riesling

Shady Lane Cellars™ vision is to produce exemplary, classic cool-climate wines on the Leelanau Peninsula. Our focus is to craft wines that show both elegance of structure and intensity of aroma and flavor. We are guided by the character of our vineyards and the fruit they produce. We're exploring with great intensity what our AVA offers for a unique flavor profile. We keep in mind that every wine is made up of a thousand details, all of which need to be governed by the philosophy of reaching toward and developing an expression of our AVA'S unique offerings and "place." We believe our vineyards, our climate, and our team – all of which is our "terroir" – makes Shady Lane Cellars™ that place to achieve this vision, a place that is greater than the sum of its parts.

Tech Data:

Varietal Content	100% Riesling, Estate Grown and Bottled
Case Production	142
Aging	No barrel aging
Alcohol	12.1 %
Brix at Harvest	21.7 °
Residual Sugar	2 g/L – 0.2%
Titratable Acidity	7.2 g/L
pH	3.22

Adam Satchwell Winemaker Notes:

Made in a truly dry style, this wine exhibits classic Riesling aromas of peach, citrus, apples, wildflowers, honey and spice coupled with an intriguing lemon oil quality all together in a fuller, richer and drier style than our Semi-Dry Riesling. Great paired with anything from freshwater fish in a light lemon-butter sauce to roasted pork.