

Riesling

(REEZ-ling; REES-ling)

SILVER MEDAL – 2010 Newburgh Wine Festival
SILVER MEDAL – 2009 Indy International
BRONZE MEDAL – 2008 Indy International
BRONZE MEDAL – 2007 Indy International
BRONZE MEDAL – 2006 Indy International

OVERVIEW

Riesling grapes are a versatile grape and have a balance of good acid and high sugar levels. In this delicate but complex wine, you are sure to detect its lively acidity and vivid flavors of green apple and orange peel with a flower-scented bouquet of citrus blossom and a long finish. Winzerwald winemaker, Dan Adams, makes this semi-sweet, light and delicate tasting wine that is sure to pair with most foods but especially well with Thanksgiving turkey or duck.

HISTORY

The Riesling is considered to be one of the world's great white-wine grapes. Often called Germany's noble grape, it is a native of Germany, where it's believed to have been cultivated for at least 500 years, possibly as long as 2,000 years. Riesling is made in a variety of styles ranging from dry to very sweet.

GRAPES AND SOURCES

Winzerwald's Riesling grapes come from Yakima Valley, Washington State. The owners work with the growers to dictate the pH, acidity, and brix levels in the grape to ensure they are harvested to match Winzerwald's style and maintain ripe rich characters of this semi-sweet wine with slightly higher acidity and lower alcohol. The grapes are crushed into juice and sulfited to prevent browning and shipped via refrigerated trucks to Winzerwald Winery where they are fermented in stainless steel tanks.

WINE DESCRIPTION

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| Color: | Transparent pale gold |
| Style: | Made as a German style wine with a good balance of acidity and mild sweetness. |
| Aroma/Bouquet: | Good aromatic scents of fruit and flower-scented bouquet of citrus blossom |
| Taste: | Flavors are consistent with the nose of green apple and orange peel |
| Alcohol: | 11.5% |
| Ferment/Aging : | 100% Stainless steel fermentation, no oak |
| Storage: | Store in cool place, drink within 18 months. |
| Serving: | Chilled |
| Food Pairings: | Turkey, pork, freshwater fish to seafood, cheeses such as Colby, Edam, young Gouda and Butterkäse and even spicy fare. |

Salmon with Brown Sugar and Mustard Glaze

3 Tbs. light brown sugar
1 Tbs. honey
2 Tbs. butter
¼ cup Dijon mustard
2 Tbs. soy sauce
2 Tbs. olive oil
1 Tbs. finely grated ginger
Vegetable oil
Salt and freshly ground black pepper
8 salmon fillets, 6 oz. each

On the side burner, melt the brown sugar, honey and butter in a small saute pan over medium-high heat. Remove from the heat and whisk in the mustard, soy sauce, olive oil and ginger. Let cool.

Preheat grill to medium heat. Brush salmon with vegetable oil and season with salt and pepper to taste. Place the salmon skin side down on the grill. Coat the flesh of the salmon fillets with the brown sugar mixture. Grill for 6 to 8 minutes to medium doneness, turning once after 5 to 6 minutes.

Yield: 8 servings Adapted From *Food Network Bobby Flay 1999*

Grilled Roasted Vegetables

Cut up vegetables such as: Potatoes and Sweet Potatoes cut in small pieces, Broccoli, Orange and Red Pepper, Mushrooms, Snow Peas, Asparagus, Yellow & Zucchini Squash
Toss with olive oil & Italian herb seasoning, Kosher salt & pepper to taste. Grill over 350° heat until tender.