



WINE

Tethys Late-Harvest Riesling

VINTAGE

2010

APPELLATION

Eola-Amity Hills

VINEYARDS

Brooks Estate

PRODUCTION

162 cases

ALCOHOL

8.3%

RESIDUAL SUGAR

12.9g/100ml

SUGGESTED RETAIL

\$25. | bottle

WINERY INFO

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2010 TETHYS LATE-HARVEST RIESLING

ABOUT

TETHYS, THE TITAN GODDESS, A FROZEN MOON OF SATURN AND A LATE HARVEST VINTAGE RIESLING. THIS WINE WAS GENTLY PRESSED FOR 48 HOURS AND FERMENTED IN STAINLESS STEEL. IT IS RICH AND FRUITY, FRAMED WITH AN EXCELLENT ACIDITY. 162 CASES PRODUCED.

WINEMAKING NOTES

THE MOST SHRIVELED AND RIPE CLUSTERS FROM OUR ESTATE VINEYARD ARE SELECTED FOR THIS LIMITED PRODUCTION SWEET RIESLING. WE FREEZE THE GRAPES AND THEN SLOWLY AND GENTLY SQUEEZE THEM IN OUR PRESS. IT IS LIKE GETTING BLOOD FROM A STONE AND SOMETIMES TAKES A DAY OR TWO TO COMPLETE. THE RESULTING JUICE IS DARK GOLDEN IN COLOR AND CONCENTRATED WITH SUGAR AND FLAVOR. IT SEES A LONG, SLOW FERMENTATION IN A SMALL TANK, THEN A NATURAL FINING FOR CLARITY AND A GENTLE FILTRATION FOR STABILITY PRIOR TO BOTTLING.

TASTING NOTES

THE NOSE BURSTS WITH POACHED PEARS BAKED WITH CINNAMON AND CLOVES. SOME TROPICAL NOTES OF JACKFRUIT, MUSK MELON AND LYCHEE COME THROUGH AND A BREEZE WAFTS IN WITH LEMON LEAF AND CHERRY BLOSSOMS. LOTS OF BRIGHT ACID MOVES THIS VISCOUS WINE OVER YOUR MOUTH. NOTES OF NUTTINESS AND FIVE-SPICE LEAD TO TAMARIND, LEMON DROPS AND ROCK CANDY. THIS IS NOT CLOYING BUT SATISFYINGLY FULL AND RICH. THE LONG FINISH REVEALS CANDIED ORANGE PEEL AND BRIGHT ACEROLA CHERRIES. THE KEY TO A SUCCESSFUL RIESLING IS BALANCE, AND WITH SWEET WINES THAT BECOMES MORE APPARENT – THIS WINE ACHIEVES IT.



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