



2006 Mirassou® Monterey County Riesling

Balancing intense fruit flavors with delicate aromas, Mirassou wines embody the optimism and pioneering spirit passed down through six generations of the Mirassou family. Featuring a bright, uniquely approachable style, these wines honor the Mirassou family's heritage while appealing to a new generation of wine enthusiasts.

Winemaking Notes

The grapes used to create the 2006 Mirassou Monterey County Riesling were sourced from a number of California's most celebrated growing regions, including: Monterey County and the Central Coast. The cooler temperature of the Central Coast yields a longer growing season, allowing the grapes to develop deep flavors which results in intensely flavorful wines. After two weeks of fermentation, the 2006 Mirassou Monterey County Riesling was blended with a small percentage of Viognier (2.5%), and Gewurztraminer (5%). The addition of Viognier varietal adds a dimension of floral notes to the nose, while the Gewurztraminer contributes spiciness. Together, these varietals display ripe fruit aromas and add a subtle layer of warm fruit and sweetness to the wine.

The grapes were harvested early in the morning to keep them cool and gently whole cluster pressed to eliminate harshness. They were then cold settled for 48 hours and then fermented in stainless steel tanks to retain their naturally high acidity level and contribute a clean, crisp structure to the wine.

Taste Profile

Our 2006 Mirassou Monterey County Riesling is distinctly soft and approachable yet crisp and fruit-forward. The wine offers aromas of peach, apricots, and spice with intense fruit flavors of red apple and peach. These primary flavors are complimented by a slightly mineral taste and touch of effervescence on the palate. Crisp and delicately structured, as a result of the cooler but sunny growing conditions that provide naturally firm acid levels, this wine is extremely food friendly. This wine pairs beautifully with richly sauced poultry or seafood. It is at its best if enjoyed within a year of release, but should be able to age in the bottle for up to two years.

Finished Wine

A wine true to the Mirassou style of fruity and delicious, the Monterey County Riesling was made with the desire to capture the aromas and flavors of peaches, apricots and apples. Mirassou Monterey County Riesling is delightfully crisp and refreshing walking the delicate line between acid and sweet.

Appellation:	Monterey County
Label Alcohol Content:	12.6%
Titrateable Acidity:	0.75 g/100mL
pH:	2.96
Residual Sugar:	2.06 g/100mL
SRP:	\$11.00