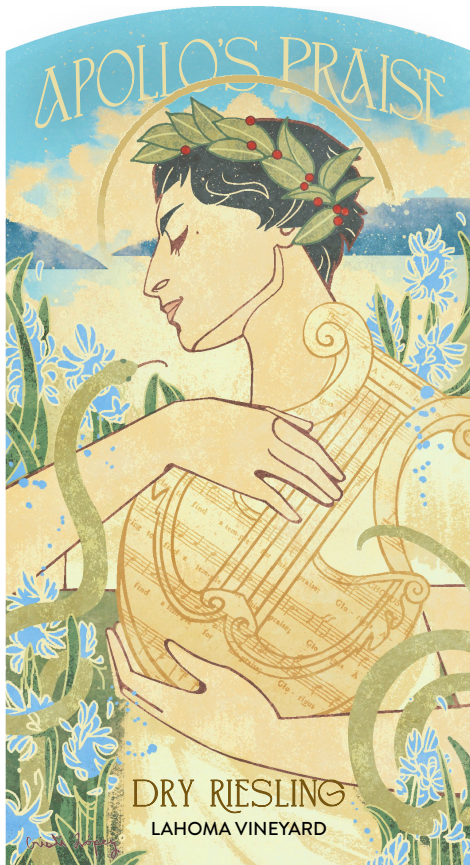


APOLLO'S PRAISE



“GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND’RING TO FIND A TEMPLE / FOR HIS PRAISE!”

Harvest Date: October 11 and 12, 2024
Vineyard: Lahoma Vineyard, Long Rows (79%),
Pentacostal Block (14%), The Knoll (7%)

Alcohol: 12.5%

TA: 7.6 g/L

RS: 4 g/L

pH: 3.15

Bottling Date: March 12, 2025

Cases Bottled: 1241

SONG PAIRING: “Sure Thing” by Miguel

2024 DRY RIESLING, LAHOMA VINEYARD

OVERALL STYLE

Dry Riesling is our flagship wine, and the main demonstration of what Lahoma Vineyard is capable of. An opulent style thanks to the sandstone that underlays our site and the ripeness the Riesling is able to achieve, we work in the cellar to complement this richness with a backbone from cold soaking, slow fermentation, and a mixture of barrel and tank fermented components. This is what Riesling is all about: enjoyable straight away, but imminently age-worthy.

IN THE VINEYARD

A true “Lahoma Vineyard” wine, this wine hails from our three favorite hills for Dry Riesling on the farm. Primarily based around a unique east-west planting known as ‘The Long Rows’, the row orientation of this block results in better air drainage straight down the slope and a brighter fruit character later into harvest. The following day small harvests from the Pentecostal Block and The Knoll were also included for palate weight and depth.

IN THE CELLAR

Three to five days cold soaking on the crushed skins prior to being pressed off, for the purpose of expressing every bit of ripeness and texture in the full grape berry. The juice was fermented in a mix of neutral barriques and small tanks, using both wild yeast and Epernay II, as a way to bring multiple structural layers into the wine. Fermentations were smooth and lasted two to three months on average, after which the wine was allowed to rest on the lees until February 2025. The wine was then racked off lees, pad filtered, and bottled.

TASTING NOTES

Smokey lemon and lime aromas explode from the glass, with passion-fruit and tropical undertones. This leads to a dry and structured mid-palate that overlays grapefruit pith with creme brulee richness before a long and mineral finish of meyer lemon.