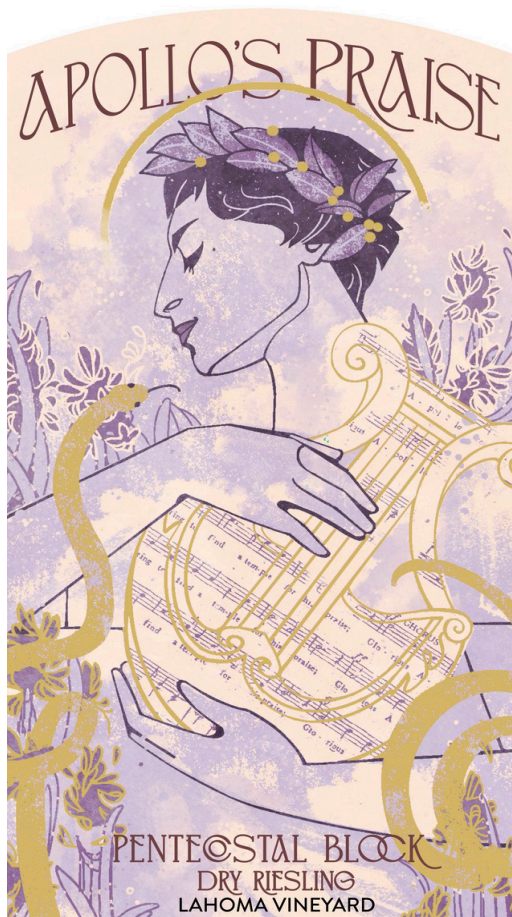


APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: October 12, 2024
Vineyard Block: Lahoma Vineyard, Pentecostal
Block

Alcohol: 12.7%
TA: 8.3 g/L
RS: 4 g/L
pH: 3.23

Bottling Date: August 13, 2025

SONG PAIRING: "Von dutch" by Charli xcx

2024 PENTECOSTAL BLOCK, DRY RIESLING

OVERALL STYLE

If The Knoll is a top expression of the structured style of Dry Riesling that we can make at Lahoma, this new bottling shows off the unrestrained opulence that results from the Pentecostal Block one hill to the north. While both parcels are sandstone driven, the Pentecostal has more sand in its soil and presents with more generosity vintage after vintage. Effusively aromatic with a midpalate so orange-fruited and rich that it is hard not to smile, the Pentecostal shows another side of why we love Lahoma Vineyard Rieslings.

IN THE VINEYARD

The Pentecostal Block is so named because of the amount of effort required to yield a healthy crop from it, but also for the heights that can be reached if those sacrifices are made. 2024 was the perfect exemplar of that risk-reward, as we spent inordinate amounts of time leaf pulling and fruit thinning in the vineyard during the summer, yet still had to thin another 25% immediately prior to harvest due to disease pressure. This despite an autumn that was near ideal for fruit ripening! But when the fruit made it to the crush pad? One look at the golden berries was all it took to justify the work. In comparison to the Spätlese Riesling from the Pentecostal Block, the fruit for this wine came from a separate pick of the mid-slope on the hill that makes up the block.

IN THE CELLAR

After harvest the fruit was immediately pressed off in an old-fashioned screw press to express every bit of ripeness and texture in the full grape berry. After cold settling, the juice was racked into stainless steel tank and inoculated with Epernay II, a yeast that has had a remarkable synergy with the block for 15 years. The fermentation stalled around two thirds of the way through, at which point a spontaneous yeast took over and finished to dryness by early January. The wine was transferred to old French oak barriques at that point for lees aging until the following summer, at which point it was racked, pad filtered, and bottled.

TASTING NOTES

Smokey grapefruit and orange pith aromas lead to a dry and structured midpalate that belie the richness of this wine. Blood orange and lemongrass flavors transition to a long finish of rich orchard fruit and mineral tension.