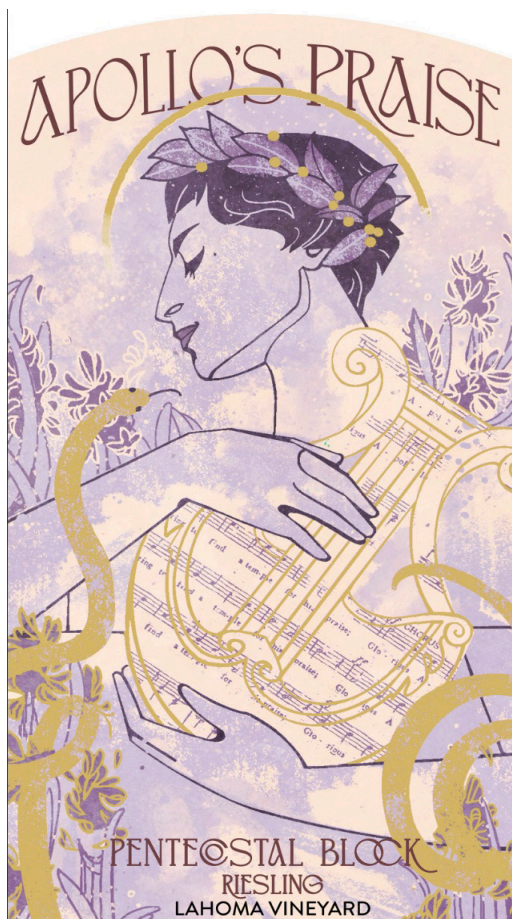


APOLLO'S PRAISE



"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: 8.5%
TA: 9.3 g/L
RS: 72 g/L
pH: 3.10
Bottling Date: August 14, 2025

SONG PAIRING: *My Foolish Heart*™ (Live at the
Greenmill) by Kurt Elling

2024 PENTECOSTAL BLOCK, RIESLING 'SPÄTLESE'

OVERALL STYLE

The curse of being a Riesling winemaker is that you can't help but be bewitched by all the expressions of the grape that can be coaxed out of a vineyard and harvest. While our 'Riesling' bottling is the mainstay Kabinett, in some vintages we have the ideal conditions to make a classic 'Spätlese' as a reserve expression. Hailing from the rich fruit off the Pentecostal Block, this style is for Riesling lovers: ripe fruit supporting natural sweetness and beautiful acidity, it will age for years to come.

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 Dry Riesling from the Pentecostal Block, the fruit for this wine came from a separate pick at the top of 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 four older French oak barriques and allowed to begin a spontaneous fermentation. This continued for four weeks, until the fermentation reached an ideal point and was halted by chilling. The wine was aged in barrel with biweekly lees stirring through the following summer, at which point it was racked, pad filtered, and bottled.