



ST CLAIR
WINERY



PROFILE

BRAND St. Clair Winery
WINE NAME Riesling
VARIETAL % 100% Riesling
APPELLATION New Mexico

TASTING NOTES A round, approachable varietal originally hailing from Germany, our New Mexico rendition offers a traditional Riesling with New World flair and hints of exotic tropical fruit. It opens up with a perfumed bouquet of vanilla and ripe, juicy pineapple, followed by flavors of pear, honey, agave and kiwi. A great wine for summer refreshment, this would appeal to those who enjoy Malvasia Bianca, Gewürztraminer, Moscato and the like.

FOOD PAIRINGS Asian food, fresh fruit and salads, cobbler, Havarti, smoked Gouda, BBQ and smoked or spiced chicken.



TECHNICAL DATA

ALCOHOL 11%
RESIDUAL SUGAR 4.6%
TA 9.4
PH 3.25
COLOR Glistening, sunburst yellow
BOUQUET Vanilla and ripe pineapple
TASTE Honey, pear, pineapple and kiwi
SERVING TEMPERATURE 42°- 46°



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TASTING CHART

