



SHADY LANE
CELLARS



2017 Semi-Dry Riesling

Our careful hands-on farming, along with sandy loam soil bring expression to a higher level in our Semi Dry Riesling. We also split our harvest into several different fermentation batches that are fermented cool and slow. After aging on fine lees for seven months we then begin to blend and bottle, creating a wine with notes of pineapple, white peach and ginger.

\$10.15 x btl

\$121.88 x case

Residual Sugar 2% | pH 3.2 | TA 0.83% | Alc 10.8% | 889 Cases

San Francisco International Wine Competition | Gold - 91pts



Michigan Grapes

Michigan Wine

Michigan Made