

Riesling

DESCRIPTION:

Captain's Walk Riesling is a vibrant white with aromas of violet, fresh dew, apple blossom and the sweet nose of nectar. A delicate yet balanced, fruit forward wine, with succulent fruit flavors of pears, melon, and while peach with a hint of citrus.

PRODUCTION METHOD:

This wine is cold fermented in stainless steel tank to retain the fruit forward character of the grapes.

PAIRINGS:

Riesling is a very versatile wine and pairs with so many things. The most popular pairings are poultry, pork, ham, and seafoods. Cheese to enjoy with this Riesling are mascarpone, Bleu cheese and any other creamy and mild cheese.



Serving Temperature: 50-64° F

Cellar Life: 1-2 years

Appellation: Columbia Valley

Residual Sweetness: 0.9%

PH (Acidity): 3.13

Alc. By Volume: 11%

Product UPC: 72828010026

INSPIRATION: Inspired by German wine making heritage. Wisconsin's German-American population continue to make Riesling a household favorite.

Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Green Bay, Wisconsin Winery.

