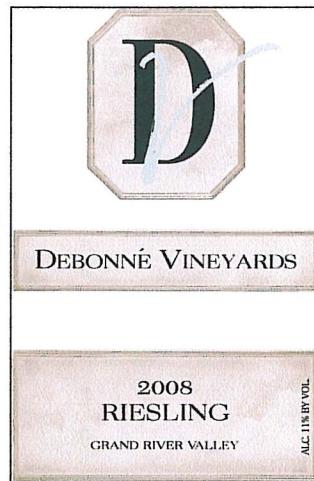


2008 Riesling



Winemaker's Notes:

The 2008 semi-dry Riesling originated from two of our professionally maintained vineyards. This lot was whole clustered pressed and cold fermented at 55°F, leaving a residual sugar of 1.5%. This method secured the wonderful peach and apricot aromas and flavors.

Residual sugar: 1.5%

T.A.: 0.73

Ph: 3.20

Alcohol: 12%

Aging: 100% stainless steel

Cases produced: 1705

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