

Jana
2021 American Riesling



This Riesling is made in a dry style to fully express both the Crowe Vineyard terroir and the Riesling grape variety.

PRODUCED & BOTTLED BY JANA WINERY
PLYMOUTH, CALIFORNIA • SCOTT HARVEY WINES.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS; (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.
CONTAINS SULFITES • ALC. 10.5% BY VOL. • 750 mL



Vintage 2021 Dry Riesling Appellation: Yakima

Vineyard/Vintage Notes: Grown in Benton City, Yakima Valley, Washington. This 10-acre vineyard was recently purchased by Becky and Bill Crowe II, my sister and brother-in-law. Their son, our nephew Bill Crowe the 3rd and his family just moved back from Australia where they made a name for themselves for producing some of the best Rieslings of Australia. As Bill3 grew up he followed me around the winery and eventually became a winemaker in his own right. He was an important part of our company's first years working hand and hand with Jana and me. I was sorry to see him go off to Australia, but happy to see him and his young family back. And yes, their son is William Francis Crowe the 4th.

Why is the wine labeled "American"

We harvested these grapes on the 13th of September. Right after harvest at 2PM I then drove them through Oregon and on to our winery in Amador County. We crushed the next morning. All our labels have to be approved by the federal government. They have this rule that if grapes are moved across more than one state boarder, they can no longer bear the name of where they come from and must be labeled as American. I tried adding the words "Evergreen State". They first approved that, but when the label application went to a second inspector who rejected it. So, the Feds allowed the vineyard name, but not the place where it is grown, Benton City in the Yakima Valley or any reference to the state of Washington.

This is a rule that needs to be changed. It was made shortly after prohibition in the mid 1930's at the behest of the California wine industry. At that time a lot of wine was being purchased as bulk wine by bottles on the east coast. They were shipping it in railroad tanker cars through the hot summer heat across the US. On the way the wine would get cooked and be bad by the time it got to the east coast. The California wine producers did not want to be associated with the bad wine. So, they petitioned the Feds to make this rule. Now times have changed, and it is time for us to position the Feds to get rid of the rule.

Winemaker's Notes: Having gone to winemaking school in Germany, I have always liked making European style Rieslings. The wine is made in a dry style picked at low brix (18 brix = 74 Öchsle) and high acidity to produce a crisp low alcohol „*Trocken Kabinett*“ style Riesling.

Tasting Notes: Well balanced with delicate minerality and hints of jasmine, orange blossom, dried apricot, rosehips and honey suckle. There is a light peach character due to light botrytis during harvest. This delicate varietal Riesling shows the light terpenes reminiscent of the wonderful Rieslings of the Rhein River.

Vineyard Sources: 100% Riesling Crowe Vineyard, Benton City, Yakima Valley, Washington State.

Blend: 100% Riesling **TA:** 7.9 **Alcohol:** 10.5% **pH:** 3.04 **RS:** 0.8%

Non Oak Aged & Non Malo/Lactic **Cases Produced:** 245cases **SKU:** SC21RIJN75