



CHECK WINES

Check Riesling



Appellation: Lake Erie

Residual Sugar: 1.5%

Alcohol: 12%

Varieties: Riesling

Winemaking/Ferment notes: Stone fruits and citrus complement a hint of minerality and a touch of residual sweetness.

Cellaring Potential: Best enjoyed young, also benefits from careful cellaring

pH: 3.16

TA: 7.3 g/L

Food pairing(s): Pairs well with sushi, chicken and salmon