VINZANT

2025 In My Element Riesling

Appellation: Sonoma Valley (Single-estate produced)
Style: Cold and slow fermentation. Terroir driven.
Varietal: Riesling 100%
Wine Maker: Adam Lee and Morét Brealynn
Alcohol: 13.5%
Serving Temp: 55 degrees Fahrenheit
Pair it with: Thai food, spicy dishes, sushi, seafood, soft-rind cheeses, foie gras, salads

The first vineyard crew working to plant George Vineyard's Riesling vines almost quit after several months of slow progress. No one held it against them. The site being cleared was situated along a mountainside made of hard volcanic stone.

Yet, the site was perfect for Riesling. The mountainside stone, powerful sunlight and cold air that forms nightly makes for flavorful and refreshing riesling grapes. 2025 was a very cool year and we were particularly selective in the vineyard, leading to an even more floral and pure Riesling.

In My Element Riesling is slowly fermented leaving little residual sugar (3 grams per liter) and emphasizing natural flavors. Rich in white blossom and citrus, it layers bright apricot and pear with graphite and stone as a mineral backbone – leading to a finish that is refreshing and balanced.

360 cases made.

