

Riesling

MONTEREY, CA ESTATE GROWN

a refreshing Riesling from Monterey County

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Roku hails from Monterey, California a truly perfect place to grow the Riesling grape. Riesling requires a cool climate which allows for slow ripening and maintains the grape's bright fruit character and natural acidity. The long growing season, early morning fog and strong afternoon winds of Monterey County offer ideal conditions for growing top-notch Riesling.

Our Riesling grapes were picked in the cool, early morning hours then immediately brought to the winery. Upon arrival they were whole-cluster pressed and slowly fermented entirely in stainless steel at a very cold temperature to preserve the delicate aromatics and retain the unique varietal character of Riesling.

Roku is a fresh, distinctive wine that offers delicate yet complex flavors. It is slightly sweet but retains a refreshing, crisp acidity, making it an excellent wine to drink as an apéritif or as a delicious accompaniment to Asian-inspired food.

On the nose, layers of apricot and Anjou pear intermingle with bursts of aromatic jasmine. Flavors of fresh nectarine, citrus, guava and a hint of honeysuckle are framed with crisp acidity that balances the sweetness and delivers a delightful, lively finish.

Riesling is an extremely food-friendly wine that pairs well with a wide variety of cuisines. Roku goes beautifully with many tricky food pairings, such as Thai, Indian, and Mexican cuisines. We especially love it with sushi, tempura, Chinese chicken salad, and spicy fish tacos.