



Infinite Wisdom

2023 RIESLING

winemaker notes

Our Infinite Wisdom 2023 Riesling displays floral fragrances of honeysuckle, orange blossom and acacia. This wine features fruity components like apple, pear and cherry. In the finish, there are notes of honey, vanilla cake and coconut. The southern part of California's Central Coast is ideal for growing Riesling due to the cooling influence of the Pacific Ocean. There is richness in the wine from extensive sur lie aging. The attack is pleasant, sweet, bright and crisp. Apricot, peach and nectarine complete the mouthfeel. This is an off-dry to sweet white with a long finish.

Appellation: California

Varietals: 81% Riesling | 19% Chardonnay

Alc: 12%

Released: August 2024



About the Brand

"For beautiful eyes, look for the good in others; for beautiful lips, speak only words of kindness; walk with the knowledge that you are never alone." - Infinite Wisdom of Audrey Hepburn



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profile

Nose: Floral | Honeysuckle | Orange blossom | Acacia | Apple | Pear | Cherry | Honey | Vanilla cake | Coconut

Mouth: Rich | Sweet | Bright | Crisp | Apricot | Peach | Nectarine | Long finish



Serve: Chilled

Aging: 2 - 3 years

Pairs well with: Sushi | Fried chicken | Lobster tail | BLT | Roasted chickpeas | Gouda | Provolone | Goat cheese

Similar to: Joy Cellars Euphoria and Frisch Riesling

Fun fact: Riesling is grown in every key wine-producing region in the world, especially in cooler climates because it has one of the thickest barks of all vines.



6
servings

10m
prep

1h
cook time

try with
sweet whites

Bar-B-Q BLT Salad

Ingredients

1/4 cup mayonnaise
1/4 cup Hickory Bourbon BBQ Sauce
1 tablespoon lemon juice
1/2 teaspoon pepper
1/4 teaspoon salt
2 cups cooked chicken breast, chopped
2 medium tomatoes, chopped
1 celery rib, sliced
5 cups torn salad greens
4 bacon strips, cooked and crumbled

Directions

In a small bowl, combine the mayonnaise, barbecue sauce, lemon juice, pepper and salt. Cover and refrigerate for at least 1 hour.

Just before serving, combine the chicken, tomatoes and celery; stir in dressing. Serve over salad greens; sprinkle with bacon.