Willowcroft Riesling Muscat Ottonel

Willowcroft Farm Vineyards

United States - Virginia

Riesling – The premier grape of Germany. Harvested mid season. Crisp acidity, low alcohol wines of distinction. This cultivar is a challenge to grow, but the results are wonderful.
Muscat Ottonel – White grape extraordinaire Eastern Europe and the Alsace region of France. Beautifully fragrant nose with hints of honeysuckle. Earliest ripener. Low sugar and low acidity at harvest make it a wonderful blend with the Riesling.

Good presentation of the floral notes of the Muscat ottonel with the Riesling. These 2 grape varietals are complementing each others bringing some acidity and some rich fruit and floral flavors.
Off-dry & floral with subtle green apple & honeyed apricot notes.
A very small residual sugar of 0.7% is kept for balance.

Specifications

Wine Type	White
Varietals	62% Riesling and 38% Muscat-Ottonel
Age of Vines	30 years average
Soil type	silty loam
Vinification	No Malo-Lactic fermentation in order to preserve a good acidity and some freshness. Fermented and aged for 7 months in Stainless steel tanks. It was slightly filtered before bottling.
Pairings	Spicy Food, Duck, pork, bacon, Chicken, Shrimp and Crab, Soft milk cheese and dried fruit, Roasted vegetables and sweet vegetables (coconut, red onion, bell pepper, carrot etc)

Reviews and News

2016 Willowcroft Riesling Muscat Ottonel - SILVER MEDAL - San Diego International Wine & Spirits Challenge 2018
2016 Willowcroft Riesling Muscat Ottonel - GOLD MEDAL - San Francisco Chronicle Wine Competition 2018