

2024 RIESLING DESSERT WINE
KICK ON RANCH

Santa Barbara County

TASTING NOTE:

Our 2024 Kick On Ranch Riesling Dessert Wine has an uncommon lightness of being for a dessert wine. Many become cloying after a small glass; this is one you can (and want to) keep on drinking. That's thanks to Riesling's natural acidity, plus our unusual approach to crafting this wine.

It immediately captivates you with its knockout perfume—peaches, pear, nectarous flowers, and candied citrus all radiate from the glass. That's followed by flavors of lychee, apricot, and honey buttered toast. It's sweet and gorgeously rich, but the steady push of acidity keeps the light on its feet. It finishes with candied ginger and citrusy freshness that beckons a refill.

VINTAGE & WINEMAKING:

We use an unusual method to produce this wine. Some call it cryoextraction, others vin de glace, but we like just calling it "iced wine". In many ways it's like the coveted ice wines of Germany and Canada, but we can't freeze grapes in our climate, so instead we pick the grapes at moderate ripeness then send them to a commercial freezer for several days.

After that, it takes twenty-four to thirty hours of pressing to obtain the thick nectarous juice from these frozen grapes. This takes advantage of the fact that, of all the components of the juice, the water has the highest melting point. So while all the acids, sugar, phenols, terpenes, etc. are thawing into the press pan, most of the water is left behind with the skins. In this case that concentrated the juice to 37 brix (percent sugar), which we fermented down to 27 brix.

It's a terrific method for making dessert/sweet wines because it preserves a balance of sugar:acidity that keeps the wine from becoming cloying. You won't find that syrupy effect common to many "stickies"; the flavors are intense and sweet yet light-footed and refreshing.

BLEND 100% Riesling
VINEYARDS Kick On Ranch
AVA Santa Barbara County
ALCOHOL 8.0%
VINIFICATION juice pressed from frozen grapes, fermented in neutral French oak to 27% residual sugar
BARREL AGING 5 months in neutral French oak
TOTAL PRODUCTION 196 Cases

109 S. MONTGOMERY ST. OJAI, CALIFORNIA
805.649.1674
HELP@OJAIVINEYARD.COM
OJAIVINEYARD.COM

THE OJAI VINEYARD