CHATEAU MONTELENA
ESTABLISHED 1882



5 Myths About This Wine

The drier side of Riesling

Did you know? Riesling has a long history at Montelena dating back to the 1800s. Yet, there are often misconceptions about Montelena's expression of this varietal.

Continue reading to learn 5 myths about Montelena Riesling — debunked.

Myth #1. All Riesling wines are sweet.

Montelena Riesling is produced in an off-dry style. Unlike other producers, we retain very little residual sugar in the fermentation process. The result is a wine that is bright, with light citrus notes and crisp acidity.

Myth #2. Riesling is a relatively new varietal produced by Montelena.

In fact, Riesling was the first wine Jim Barrett produced after the rebirth of the winery in 1972. Back then, it was called Johannesburg Riesling.

Myth #3. Riesling does not age well.

Like all Montelena wines, our Riesling has been proven to age gracefully over time and can be enjoyed for many years (or decades) after its release.

Myth #4. Montelena Riesling is grown at the Estate in Calistoga.

Our Riesling vines are grown in Potter Valley – a small, agricultural area in Mendocino County. The vineyard is located at a higher elevation, with steep hillsides and cool temperatures. These conditions are much more favorable for growing this cool-climate grape than Calistoga.

Myth #5. Riesling can only be paired with spicy food.

While spicy, Asian cuisines are typically the go-to pairing, Riesling is a versatile wine that pairs well with many different food groups. Smoked items (especially salmon, trout and pork), fatty poultry, shellfish, sushi and fried chicken are just a few examples that pair beautifully with an off-dry Riesling like ours.

Interested in trying some yourself? Order the 2023 vintage while you still can before the next release in July.

Order Online

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HOURS

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9:30 a.m. - 4 p.m.

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