

# ST. JULIAN RESERVE *Late Harvest* RIESLING

St. Julian has developed a style of late harvest Riesling that is crisp yet moderately sweet. A classic late harvest style wine, at 22.1 brix level of ripeness, the wine develops its trademark tangerine and apricot flavors. Aromas of citrus, stone fruit, and honey are followed by flavors of apricot, tangerine, and cream, along with a slight mineral edge. Acidity and sweetness are nicely balanced on the palate, making this Late Harvest Riesling a versatile food wine.

**Food Pairings:** Pork, Sea Bass, Trout, Asian Dishes, Havarti, Gouda, Pecans, Pears, Apricots, Figs, Apples, Bell Peppers, BBQ, Cheese, Sushi



Appellation	Lake Michigan Shore
Varietals	Riesling
Alcohol	11%
Acid	7.5 grams per liter
pH	3.20
Residual Sugar	5%



**ST JULIAN**  
winery • distillery

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