



## FORESTVILLE RIESLING CALIFORNIA

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### STATISTICS:

Alcohol:	11 %	Appellation:	California
Glucose/Fructose:	33 – 36 g/L	Winemaker:	Melissa Robles
T.A.:	6.5 – 7.5 g/L	UPC Code:	0 81054 17480 0
pH:	3.25 – 3.35		
Blend:	Riesling, Chardonnay, Gewurztraminer, Mixed Varietals		

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### WINEMAKER NOTES:

*"This sweet well-balanced wine has flavors of green apple, peach, and pear, and hints of floral aromas. A nice change from the normal 'dry' white wine varietals, this Riesling is enjoyable throughout the year. It is best served chilled."*

Melissa Robles, Winemaker

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### SUGGESTED FOOD PAIRINGS:

*"Pair this wine with spicy Asian cuisine, grilled fish and seasonal vegetables, as well as light chicken dishes."*

Melissa Robles, Winemaker

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### AWARDS:

- 2012 Wine Enthusiast – **Best Buy**
- 2011 California State Fair Wine Competition – **89 Points / Silver Medal**
- 2011 Hilton Head Wine and Food Festival – **Silver Medal**



ForestVille Vineyard  
Sonoma and Napa, CA  
[www.broncowine.com](http://www.broncowine.com)