



FIFTH MOON

EDNA VALLEY / 2022
GRÜNER VELTLINER

The grapes for this wine were picked at 19 brix, then fermented in stainless steel and Austrian oak to add structure, depth, and charm—though you would never guess there is any wood in this wine. In the glass, aromas of green apple, grapefruit, white pepper, and lime peel are balanced by wet-stone minerality. The palate expresses refreshing acidity, green fruit, nectarine, and lime blossoms. The wine is medium-bodied, with a viscous mouthfeel and a long finish that dances on your tongue.

WINE PAIRING: WIENER SCHNITZEL, ARTICHOKEs, RAW OYSTERS, CLAMS, OR ANYTHING FRESH OFF THE GRILL. SPICY FOODS LIKE THAI GREEN CURRY, PLUS VIETNAMESE FRESH SUMMER ROLLS, PHỞ

VARIETALS: GRÜNER VELTLINER

APPELLATION: EDNA VALLEY

VINEYARDS: MARFARM VINEYARD

FERMENTATION VESSEL: STAINLESS STEEL & 1 NEW STOCKINGER 300L

SOILS: SANDY LOAM

CASES: 180 | BOTTLE DATE: MARCH 2023

TA G/L: 7.4 | PH: 3.18 | R/S G/L: 0.2

ALC/VOL: 11.3% | MALO: NO

HARVEST DATE: 9/10/2022



RD WINERY
NAPA VALLEY

3 EXECUTIVE WAY, NAPA, CA 94558 | RDWINERY.COM