

ALL RIESLING, ALL THE TIME



Pewsey Vale Riesling

Varieties:

100% Riesling

Region:

Eden Valley, South Australia (Pewsey Vale Vineyard)

Fun Fact:

Pewsey Vale planted the first Riesling vines in Eden Valley in 1847, becoming a benchmark for Australian Riesling. Its elevated vineyards at around 500 meters keep acidity crisp and fruit vibrant, showing how cool-climate precision thrives even in Australia's warmth.

Tasting Notes:

Pale straw color with green hues. Aromas of white flowers, fresh lime, and green apple. The palate shows lime, grapefruit, citrus zest, and mineral notes with lively acidity and a long, fresh finish.

Why I picked this wine:

This is Australia's answer to a fine Mosel or Clare Valley Riesling; crystalline, dry, and age-worthy. Pewsey Vale balances fruit generosity with a taut backbone, offering freshness and power in equal measure. It pairs beautifully with oysters, sashimi, or spicy Thai dishes. Serve it blind and let friends guess the origin, they'll be surprised to find it's from Australia.

Service:

Serve chilled, around 48-50°F.

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Rudi Pichler "Terrassen" Riesling

Varieties:

100% Riesling

Region:

Wachau, Austria (Terrassen / Smaragd zone)

Fun Fact:

In the Wachau, 'Terrassen' refers to the steep, hand-tended terraced vineyards that define the region. Rudi Pichler is among Austria's most respected producers, known for precise, mineral-driven Rieslings grown on stony slopes.

Tasting Notes:

Elegant aromas of citrus, stone fruit, and white flowers. The palate offers ripe peach, lime, and crushed stone minerality, supported by vibrant acidity and a long, dry finish.

Why I picked this wine:

This Austrian Riesling shows the balance of ripeness and minerality that defines the Wachau. It has the power of a Grand Cru Chablis with the aromatic lift of Riesling. It's perfect with grilled fish, scallops, or pork in citrus sauce. Pour it to show friends that Riesling can be powerful and dry, not just floral or sweet.

Service:

Serve chilled, around 48-50°F; allow to open in the glass.

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Shelton Vineyards Riesling

Varieties:

100% Riesling

Region:

Yadkin Valley AVA, North Carolina, USA

Fun Fact:

Shelton Vineyards is North Carolina's largest family-owned winery, proving Riesling can thrive even in a warm southeastern U.S. climate. Their vineyards are designed to highlight freshness, fruit character, and balance.

Tasting Notes:

Light straw in color with notes of honeysuckle, lemon zest, and tropical fruit. On the palate, pineapple, pear, and guava mingle with bright acidity and a touch of sweetness. Refreshing and balanced with a clean finish.

Why I picked this wine:

A great introduction to American Riesling, showing how the grape adapts beautifully outside its European home. This is fruit-forward but balanced, perfect for summer evenings or pairing with spicy cuisine and soft cheeses. It's a crowd-pleaser that demonstrates Riesling's versatility beyond Germany and Alsace.

Service:

Serve chilled, around 48°F.

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Forge Cellars Dry Riesling “Willow”

Varieties:

100% Riesling

Region:

Seneca Lake, Finger Lakes AVA, New York, USA

Fun Fact:

Forge Cellars, co-founded by Louis Barruol of Château de Saint Cosme, focuses entirely on terroir expression in cool-climate New York. Their Rieslings come from small hillside parcels around Seneca Lake, each named for its vineyard.

Tasting Notes:

Dry and mineral-driven with aromas of lime, white peach, and wet slate. The palate is crisp with citrus and saline minerality, finishing long and pure.

Why I picked this wine:

Forge represents the next generation of American Riesling - precise, layered, and site-expressive. 'Willow' channels the Finger Lakes' cool climate and volcanic soils into a taut, elegant dry wine. It's an ideal choice for fans of Alsace or Austrian Rieslings and pairs perfectly with shellfish, sushi, or light poultry dishes.

Service:

Serve chilled, around 48-50°F; allow to breathe briefly in the glass.

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Trimbach Riesling

Varieties:

100% Riesling

Region:

Alsace, France

Fun Fact:

Trimbach has been producing Riesling since 1626 and is famed for its bone-dry style. The family's focus on purity and precision makes it a global reference point for dry Riesling.

Tasting Notes:

Bright aromas of lemon, pear, white flowers, and a hint of flint. The palate is dry and focused with lively acidity and a clean, mineral finish.

Why I picked this wine:

This is the quintessential Alsace Riesling. Dry, structured, and food-friendly. It's perfect for those who think Riesling is always sweet. Trimbach's style is crisp and refined, pairing wonderfully with seafood, roast chicken, or Asian dishes. It's a classic bottle to show friends what dry Riesling should taste like.

Service:

Serve chilled, around 48-50°F. Allow the wine to open slightly before serving.

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Dr. Hermann “Erdener Treppchen” Riesling Spätlese

Varieties:

100% Riesling

Region:

Mosel, Germany (Erden Vineyard ‘Treppchen’)

Fun Fact:

‘Spätlese’ means ‘late harvest,’ signifying riper grapes rather than necessarily sweeter wine. The steep slate slopes of Erden create intensely mineral wines with striking tension between ripeness and acidity.

Tasting Notes:

Aromas of tangerine, apricot, and slate. The palate balances sweetness with crisp acidity, showing peach, citrus, and mineral depth, finishing long and refined.

Why I picked this wine:

This is classic Mosel Riesling, light on its feet but layered with complexity. It strikes a perfect balance between sweetness and minerality, making it a versatile pairing wine for spicy Asian dishes, pork, or even foie gras. It’s a great wine to teach friends how Riesling’s sweetness and acidity work in harmony.

Service:

Serve chilled, around 50°F. Serve gently to preserve aromatics.
