

FARM 1805 ESTD

FULKERSON

WINERY

DRY RIESLING

A sumptuous fragrant nose of white peach and fresh dry lime lead to vibrant refreshing tastes of crisp citrus and with a clean mineral finish.

Our Dry Riesling expresses both the spirit and delicacy of our cool growing season and shale soils.



Pairing



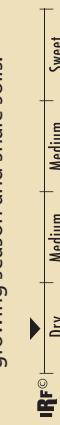
55-60°



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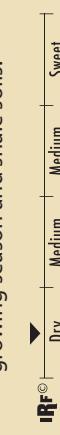
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