

**Persimmon Creek Vineyards****2005 Late Harvest Riesling, Trillium Vineyard (Georgia)**

Persimmon Creek is the only winery in Georgia currently making estate grown and produced Riesling. The winery's elevation and soils seem to complement this variety, known for its love of cold German weather and steep terrain. While dry Riesling finished in stainless steel is also made, the Trillium vineyard (named for Georgia's most popular native forest plant) is used only for their Late Harvest wine and sees some

oak.

The winery grows this grape without irrigation, although with Georgia's changing climate, this may turn out to be a bit more risky than planned. Quick-draining alluvial soils reflect the sunlight, adding to hang times and mature ripening of this fruit. A VSP trellising system is used to maximize exposure in the west-facing rows.

The results are very encouraging with crisp character in a fragrant, flowery, peachy nose, and balanced acidity with hints of apricot nectar. And a lusty, sweet finish. Partial *botrytis*, a natural mold, gives this wine its lush, sweet character. The 2005 crop (118 plants) was picked in mid November with a satisfying eight percent residual sugar.

Reviewed January 26, 2008 by [Gregory McCluney](#).

Other Awards & Accolades

Silver Medal - Hilton Head Winefest

Bronze Medal - San Francisco Chronicle Wine Competition

THE WINE

Winery: [Persimmon Creek Vineyards](#)

Vineyard: Trillium Vineyard

Vintage: 2005

Wine: Late Harvest Riesling

Appellation: [Georgia](#)

Grape: [Riesling](#)

Price: \$28.00 (375ml)

THE REVIEWER**Gregory McCluney**

Greg McCluney has been writing about wine since 1987 and has judged many competitions including the Atlanta International Wine Summit, Florida Suncoast Winefest, Northwest Wine Competition and the Dallas Morning News Wine Competition. His work has appeared in numerous regional, national and international publications including *Wines & Vines*, *AirTran Arrivals* in-flight magazine, *Atlanta Magazine*, the *Atlanta Journal-Constitution*, *Tampa Bay's Best*, Atlanta Wine School and the James Beard Foundation publications. He conducts wine education classes and consults on wine selections for retail and restaurant clients.