

# 2011 DRY RIESLING

DAVIS VINEYARD  
*Single Vineyard Series*

## VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

## VITICULTURE & VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

## WINEMAKING

Harvest Date: 10/26/11

Harvest Brix: 20.5°

Total Acidity: 8.1 g/L

pH: 3.04

Alcohol: 11.8%

Residual Sugar: 0.4%

Cases Produced: 238

Bottling Date: 4/27/12

## TASTING NOTES & FOOD PAIRING

This 2011 Dry Riesling is intensely mineral-focused with a strong backbone of racy acidity. Citrus and slate dominate the palate, leading to a lean, crisp finish. Try pairing this Riesling with mussels in a curry sauce or raw oysters for a heavenly match!



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557