

2012 RIESLING

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITES

49% Damiani Wine Cellars Vineyard - east side of Seneca Lake
39% Davis Vineyard - east side of Seneca Lake
12% Damiani Vineyard - east side of Seneca Lake

WINEMAKING

Harvest Date: 9/21 - 10/1/12	Harvest Brix: 20°-22.2°
Total Acidity: 9.1 g/L	pH: 3.06
Alcohol: 11.9%	Residual Sugar: 2.25%
Cases Produced: 310	Bottling Date: 5/15/13

TASTING NOTES & FOOD PAIRING

Fragrant orange blossoms mingle with fresh lemon and minerality on the nose. Ripe peach and tart grapefruit is present on the palate, leading to a racy, mineral-driven, lingering finish. Our Semi-Dry Riesling is well-suited for dishes such as grilled shrimp with a lemon-ginger glaze, or charcuterie accompanied by gruyère or asiago cheeses.

