

2012 SEMI-SWEET 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

70% Davis Vineyard - east side of Seneca Lake
30% Damiani Vineyard - east side of Seneca Lake

WINEMAKING

Harvest Date: 9/21 - 10/1/12	Harvest Brix: 20°-22.2°
Total Acidity: 9.3 g/L	pH: 3.0
Alcohol: 11.1%	Residual Sugar: 4.5%
Cases Produced: 200	Bottling Date: 6/18/13

TASTING NOTES & FOOD PAIRING

Sweet honey and ripe peach aromatics couple with lime and green apple on the palate with a round and juicy mouthfeel. Try this luscious semi-sweet wine with pâté, roasted pork with mango chutney, or spicy dishes.

