

# 2013 DRY RIESLING

DAVIS VINEYARD  
*Single Vineyard Series*

## VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## 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

Hand-harvested	Hand-sorted
Harvest Date: 10/3/13	Harvest Brix: 19.2° & 20.5°
Total Acidity: 8.5 g/L	pH: 3.13
Alcohol: 11.5%	Cases Produced: 98

## TASTING NOTES & FOOD PAIRING

Bursting with tropical fruit on the nose, with kiwi and pineapple leading to aromas of slate and mineral. The silky, soft mouthfeel is accompanied by a citrus-fruit focus with hints of ripe peach, and a long, lingering and rounded finish. Try pairing with a lemon-herbed halibut or roasted pork with an apple glaze sauce.

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