

**89**  
POINTS

**WINE ENTHUSIAST**  
MAGAZINE

# 2013 SEMI-DRY RIESLING

## 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.

## VINEYARD SITES

100% East side of Seneca Lake

## WINEMAKING

Harvest Date: 10/3/13

Harvest Brix: 19.2°-20.5°

Total Acidity: 10.5 g/L

pH: 3.02

Alcohol: 11.9%

Cases Produced: 433

Residual Sugar: 2.38%

## TASTING NOTES & FOOD PAIRING

With a remarkably lush and dense nose, this Semi-Dry Riesling presents notes of bright wildflower honey accompanied by hints of lavender. The tropical yet flinty nature of this Riesling perfectly demonstrates the *terroir* of the Finger Lakes and the unique flavor profiles of our aromatic whites. The palate begins with a structured and fruit-focused invitation followed by a lemony-core with a distinct lingering mineral finish. Pair this wine with a shrimp and papaya salad dressed in a lime vinaigrette, or for a bold option, try chicken tikka masala.



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557