



2014 DRY RIESLING

DAVIS VINEYARD
Single Vineyard Series

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

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 by Phil Davis' father in 1991 and our oldest vines 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: 10/15-28/14	Harvest Brix: 20.0°- 21.6°
Total Acidity: 8.25 g/L	pH: 3.23
Alcohol: 12%	Bottling Date: 6/17/15
Residual Sugar: 1.0%	Unfined
	Cases Produced: 117

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 traditional wienerschnitzel with spaetzle, shrimp ceviche or Asian cuisine.