

91 Points &
Editor's Choice



2014 DRY RHYSLING



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.

VINEYARD SITES: 100% East side of Seneca Lake

SPECIAL NOTE:

In late July of 2014 our DWC Riesling vineyard was struck by hail, badly bruising more than half of the fruit, but we were determined to do our best to save the damaged grapes. After fermentation with native yeasts, we found that not only did the fruit survive a seemingly catastrophic event, but the juice thrived and became something truly different and unique.

In deference to this miraculous transformation and as a heart-felt thank you to the countless medical professionals who had a hand in the healing of our winemaker's young son Rhys, who was born with a congenital heart defect, a portion of the proceeds from each bottle sold will be donated to help fund children's cardiac research.

CELLARING NOTES:

8 months 12.5% - 2 year old French oak,
87.5% - stainless steel

WINEMAKING:

Harvest Date: 10/15-28/14

Total Acidity: 8.25 g/L

Alcohol: 12.0%

Residual Sugar: 1.0%

Harvest Brix: 20.0° - 21.6°

pH: 3.23

Bottling Date: 6/17/15

Unfined

Cases Produced: 192

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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