



Robert M. Parker, Jr.'s  
**The WINE ADVOCATE®**

90 Points

2014

# SEMI-DRY RIESLING

## 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

## WINEMAKING

Harvest Date: 10/15-28/14

Total Acidity: 7.8 g/L

Alcohol: 11.8%

Residual Sugar: 2.2%

Harvest Brix: 20°-21.8°

pH: 3.28

Bottling Date: 6/17/15

Unfined

Cases Produced: 361

## TASTING NOTES & FOOD PAIRING

Possessing 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 wine demonstrates the terroir of the Finger Lakes and the unique flavor profiles of our aromatic whites. Pair this wine with a shrimp and papaya salad dressed in lime vinaigrette, or serve with roasted ham with pineapple glaze.

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