



2015 DRY RIESLING

DAVIS VINEYARD
Single Vineyard Series

VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

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
Harvest Date: 9/27/15
Total Acidity: 6.5
Alcohol: 11.8%
Residual Sugar: 1.0%

Hand-sorted
Harvest Brix: 21°
pH: 3.19
Bottling Date: 6/9/19
Unfined
Cases Produced: 102

TASTING NOTES & FOOD PAIRING

Bursting with tropical fruit on the nose, kiwi and pineapple aromas lead to slate and minerals on the palate with hints of citrus fruits and ripe peach. Try pairing this wine with traditional wienerschnitzel, veal sautéed with Granny Smith apples, sushi or shrimp ceviche .