

# 2015 DRY Rhys-LING



## 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!

**VINEYARD SITES:** 100% East side of Seneca Lake

## SPECIAL NOTE:

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:

Whole cluster press.

6 months: 1/4 barrel in older French oak, balance in stainless steel.

## WINEMAKING:

Harvest Date: 9/27/15

Total Acidity: 7.6 g/L

Alcohol: 12.0%

Residual Sugar: 1.5%

Harvest Brix: 21°

pH: 3.14

Bottling Date: 6/9/16

Unfined

Cases Produced: 210

## TASTING NOTES & FOOD PAIRING:

Similar to our "Davis Vineyard" Dry Riesling, the Dry Rhysling presents itself in a more fruit forward style. Passion fruit is abundant on the nose, with crisp green apple on the palate giving way to subtle melon flavors. Dry Rhysling is an excellent accompaniment to summer fruit salads, Thai grilled shrimp, or even Chinese takeout!

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