



2015 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:

For our charitable wine we use indigenous yeasts for fermentation and allow nature to take its course. Our second vintage of RHYS-Ling is reminiscent of baked Granny Smith apples and peach fuzz, with a slight hint of rhubarb. It has a decisive guava note on the finish with a firm grip from partial barrel fermentation. Serve RHYS-Ling at Thanksgiving dinner, or with spicy spring rolls, German sausages with sauerkraut, or traditional streusel.

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