



2015 SEMI-DRY RIESLING

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

74% East side of Seneca Lake
26% East side of Cayuga Lake

WINEMAKING

Harvest Date: 9/27-10/12/15
Total Acidity: 7.12 g/L
Alcohol: 11.8%
Residual Sugar: 2.2%

Harvest Brix: 20°-21.8°
pH: 3.16
Bottling Date: 6/17/16
Unfined
Cases Produced: 301

TASTING NOTES & FOOD PAIRING

This refreshing Mosel style of Riesling continues to please the palate with notes of green apple and rich minerality. With its lingering finish of lime, kiwi, and peach this is a great accompaniment for fresh fruit picnics, honey baked ham, custard pie, and strudels.