

201

SEMI-DRY RIESLING

VINTAGE NOTES

Handcrafted from the finest Riesling grapes, this wine is a true masterpiece. It features a complex bouquet of wildflowers, honey, and citrus, with a crisp, refreshing palate. The wine is perfectly balanced, with a subtle sweetness that complements the natural acidity. It is an ideal choice for those who appreciate the elegance and finesse of a semi-dry Riesling.

VINEYARD SITES

% East side of Seneca Lake

WINE

WINEMAKING

Harvest Date: 10/12/16

Total Acidity: 7.12 g/L

Alcohol: 11.8%

Residual Sugar: 2.2%

Harvest Brix:

pH: 3.

Bottling Date: 6/17/16

Unfined

Cases Produced: 301

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.