



2016 DRY RIESLING

DAVIS VINEYARD
Single Vineyard Series

VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

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	Hand-sorted
Harvest Date: 9/23-10/12/16	Harvest Brix: 20-22°
Total Acidity: 7.2g/L	pH: 3.23
Alcohol: 12.3%	Bottling Date: 6/8/17
Residual Sugar: 0.5%	Cases Produced: 188

TASTING NOTES & FOOD PAIRING

The initial attack of minerality on the palate resolves to beautiful green kiwi fruit and lime with a long lingering finish perfect for pairing with Waldorf salad, shrimp ceviche, honeydew fruit salad or bratwurst with fresh sauerkraut.