2013
Dry Riesling
Davis Vineyard
Single Vineyard Series

Vintage Notes
Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

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 in 1998 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
Harvest Date: 10/3/13
Total Acidity: 8.5 g/L
Alcohol: 11.5%

Hand-sorted
Harvest Brix: 19.2° & 20.5°
PH: 3.13
Cases Produced: 98

Tasting Notes & Food Pairing
Bursting with tropical fruit on the nose, with kiwi and pineapple leading to aromas of slate and mineral. The silky, soft mouthfeel is accompanied by a citrus-fruit focus with hints of ripe peach, and a long, lingering and rounded finish. Try pairing with a lemon-herbed halibut or roasted pork with an apple glaze sauce.