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.

Vineyard Sites
100% East side of Seneca Lake

Winemaking
Harvest Date: 10/3/13  Harvest Brix: 19.2°-20.5°
Total Acidity: 10.5 g/L  pH: 3.02
Alcohol: 11.9%  Cases Produced: 433
Residual Sugar: 2.38%

Tasting Notes & Food Pairing
With 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 Riesling perfectly demonstrates the terroir of the Finger Lakes and the unique flavor profiles of our aromatic whites. The palate begins with a structured and fruit-focused invitation followed by a lemony-core with a distinct lingering mineral finish. Pair this wine with a shrimp and papaya salad dressed in a lime vinaigrette, or for a bold option, try chicken tikka masala.