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!

Vineyard Sites
53% East side of Seneca Lake
47% East side of Cayuga Lake

Winemaking
Harvest Date: 9/23-10/7/16
Total Acidity: 6.75 g/L
Alcohol: 11.9%
Residual Sugar: 2.3%
Harvest Brix: 20.0°-22.2°
pH: 3.20
Bottling Date: 6/8/17
Cases Produced: 320

Drink Window  Drink now - 2025+
Serving Temp.: 42 - 51°f

Tasting Notes & Food Pairing
The warmer growing conditions of 2016 produced fruit with concentrated natural sugars which converted to weightier wines. This Mosel styled Riesling has pronounced peach and fresh cut pineapple on the nose and flavors of rich apricot jam and pear juice. Serve with grilled peaches over summer salads, or with simple desserts like cheese Danish.