**Vintage Notes**

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring… then early summer… then mid-summer… enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

**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

Harvest Date: 9/25-10/25/17

Total Acidity: 8.1 g/L

Alcohol: 12%

Residual Sugar: 0.4%

Hand-sorted

Harvest Brix: 23.5°

pH: 2.98

Bottling Date: 6/5/18

Cases Produced: 261

**Tasting Notes & Food Pairing**

More than just your casual picnic quaff, the latest release of the Davis Vineyard Dry Riesling is summer sophistication in a glass. With notes of key lime pie on the nose and a mineral driven burst of lime-y citrus on the palate this wine lingers with a distinctive lemon curd finish. Pair with Waldorf Salad, lime cured ceviche, lemon peppered breast of chicken, or traditional strudel.