



2017 DRY RIESLING

DAVIS VINEYARD
Single Vineyard Series

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.