

SEMI-DRY
RIESLING



VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-rackingly, 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.

VINEYARD SITES

100% East side of Seneca Lake

WINEMAKING

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

Total Acidity: 9.5 g/L

Alcohol: 12.0%

Residual Sugar: 1.6%

Harvest Brix: 18.7°-21.5°

pH: 2.96

Bottling Date: 6/5/18

Cases Produced: 242

TASTING NOTES & FOOD PAIRING

Our best selling Riesling continues its streak with the 2017 bursting with green apple overtones and bracing minerality. Perfectly paired with mixed fruit salads, this wine holds notes of white peach, sweet lime, and maraschino cherry. Serve it with tequila cured ceviche, baked ham with sautéed apples or traditional tarte tatin.

SERVING TEMPERATURE: 42° - 51°f

DRINK WINDOW: Now through 2027+