

2019

# DRY RIESLING

DAVIS VINEYARD  
Single Vineyard Series

## TASTING NOTES & FOOD PAIRING

Our newest single vineyard Dry Riesling appears a scintillating straw hued quartz in the goblet. Resplendent citrus & lush tropical fruit aromas braced by succinct minerality tantalize the nose. This sumptuous multi-faceted Riesling combines a bright crispness with a bursting, exuberant juiciness. It delights the tongue! We recommend this wine be paired with raw, cured or smoked fish as well as prosciutto, and arugula salad, pork schnitzel, and shrimp tempura.

## WINEMAKING

Hand-harvested	Hand-sorted
Harvest Date: 10/19/2019	Harvest Brix: 18.7°
Total Acidity: 8.7 g/L	pH: 2.96
Alcohol: 10.8%	Bottling Date: 4/13/2021
Residual Sugar: 0.8%S	Cases Produced: 105

Cellared for 15 months in stainless steel

SERVING TEMPERATURE:

42 - 51°f

DRINK WINDOW:

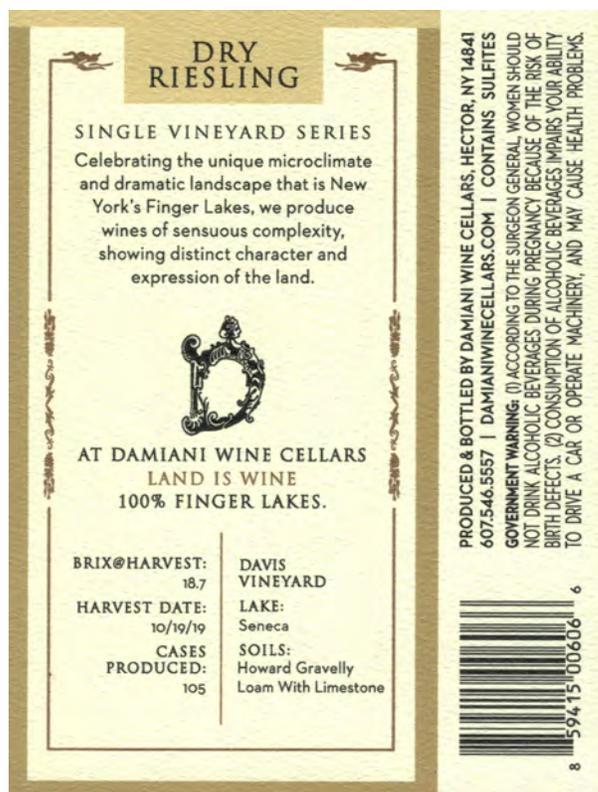
Through - 2026+

## 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.

## VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.



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