

2015 RHYSLING



VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITES 100% East side of Seneca Lake

SPECIAL NOTE

In deference to this miraculous transformation and as a heart-felt thank you to the countless medical professionals who had a hand in the healing of our winemaker's young son Rhys, who was born with a congenital heart defect, a portion of the proceeds from each bottle sold will be donated to help fund children's cardiac research.

CELLARING NOTES

Whole cluster press.

6 months: 1/4 barrel in older French oak, balance in stainless steel.

WINEMAKING

Harvest Date: 9/27/15

Total Acidity: 7.6 g/L

Alcohol: 12.0%

Residual Sugar: 1.5%

Harvest Brix: 21°

pH: 3.14

Bottling Date: 6/9/16

Unfined

Cases Produced: 210

TASTING NOTES & FOOD PAIRING

For our charitable wine we use indigenous yeasts for fermentation and allow nature to take its course. Our second vintage of RHYSLING is reminiscent of baked Granny Smith apples and peach fuzz, with a slight hint of rhubarb. It has a decisive guava note on the finish with a firm grip from partial barrel fermentation. Serve RHYSLING at Thanksgiving dinner, or with spicy spring rolls, German sausages with sauerkraut, or traditional streusel.