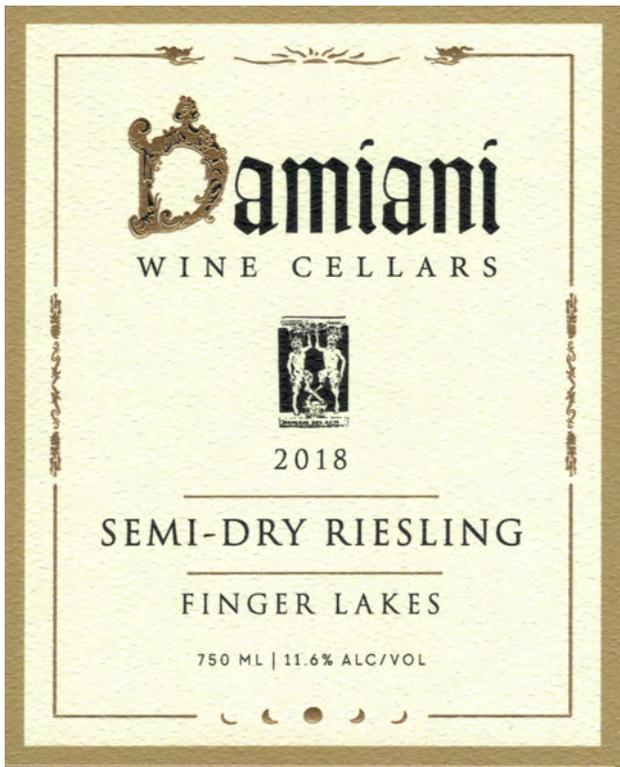


# 2018 SEMI-DRY RIESLING



## VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried--by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible - just a little less of it.

## WINEMAKING

Harvest Date: 10/10-19/2018      Harvest Brix: 18.5°  
 Total Acidity: 8.1 g/L              pH: 3.1  
 Alcohol: 11.6%                      Bottling Date: 7/3/2019  
 Residual Sugar: 1.2%              Cases Produced: 284

## VINEYARD SITES

100% East side of Seneca Lake

## TASTING NOTES

The crispest and driest Semi-Dry Riesling we have ever made! Our 2018 Semi-Dry is a Riesling that even dry lovers will be drawn to. Delicate aromas of cantaloupe and honeydew waft from the glass to enchant your senses. The palate presents as far more tropical, with tingly pineapple in the forefront and following up with juicy mango and mouthwatering papaya. A bright, zingy acidity lingers on the finish. This vintage of our Semi-Dry Riesling is an altogether beautiful wine.

SERVING TEMPERATURE: 42° - 51°f

DRINK WINDOW: Now through 2028+

