



2014 Riesling Ice

Harvest Dates: October 9th - 24th, 2014 | **Alcohol label %:** 11.8 | **pH:** 3.3 | **Acidity (TA):** 12.6 | **Residual Sugar (g/L):** 19.0



Growing Conditions

The 2014 Finger Lakes growing season got off to a rough start, with relatively cold spring, late budbreak (mid-May) and wet summer. Fortunately September and October contributed warm, dry, moderate weather that allowed Riesling to ripen beautifully while maintaining acidity levels.

Winemaking

Wagner Ice wines are gently pressed from frozen grapes, coaxing the juice out while leaving the water behind as ice crystals.

Bottling

July 14 &16, 2015. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

Palate

Aromatic and zesty, each sip explodes with vibrant fruitiness and leaves behind a lively lingering finish.

Food Pairing

Savor this Riesling Ice alone or along with your favorite dessert, fresh fruit or with soft cheeses and nuts.