



# 2014 Riesling Caywood East Dry

**Harvest Dates:** October 7th - 8th, 2014 | **Alcohol label %:** 12.3 | **pH:** 2.97 | **Acidity (TA):** 8.7 | **Residual Sugar (g/L):** 0.5



## Growing Conditions

The 2014 Finger Lakes growing season started out cool and wet, but September and October contributed warm, dry, moderate weather that allowed Riesling to ripen beautifully.

## Harvest

Our Caywood East vineyard is situated just south of the winery on a steeply sloped gravel site overlooking the mid-section of Seneca Lake. For more than 90 years this site has produced exceptional grapes.

## Winemaking

The Caywood East vineyard comprises primarily 3 clones: #90, #110 and #198. The clones were separately harvested and fermented in stainless steel prior to blending. The 2014 final blend ratio: 85% clone #198 and 15% clone #90.

## Bottling

July 2, 2015. Stelvin closure.  
Limited quantities, Library Wine. Club membership required for access.

## Palate

This truly dry Riesling is an exceptional food wine, with vibrant acidity, ripe fruit forward flavors and a rich weighty mouthfeel.

## Food Pairing

A superb enhancement for a variety of seafood, chicken, cheeses and other light meals.