



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 we, 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 ration: 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 exception 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.

