



2016 Riesling Dry

Harvest Dates: October 4th - 10th, 2016 | **Alcohol label %:** 12.9 | **pH:** 2.93 |
Acidity (TA): 7.8 | **Residual Sugar (g/L):** 0.74

Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding.

Winemaking

The 2016 bottling of our dry Riesling is comprised of 2 separately harvested & fermented lots of Riesling clone #198. One lot was from vineyard block 41, the other was the first harvest (handpicked) from our newest planting of Riesling, block 25.2.

Bottling

February 23 & 28, 2017. Stelvin closure.
Limited quantities, Library Wine. Club membership required for access.

Palate

The dry Riesling is an outstanding food wine, fresh and full-bodied with restrained fruit and acidity, and a smooth, beautifully balanced finish.

Food Pairing

An elegant enhancement for seafood, chicken and other light meals.

