



2013 Riesling Dry

Harvest Dates: October 15th - 16th, 2013 | **Alcohol label %:** 11.6 | **pH:** 3.01 |
Acidity (TA): 7.1 | **Residual Sugar (g/L):** 0.55



Growing Conditions

The 2013 Finger Lakes growing season started off on a challenging note with an excess of cool, damp weather in the spring and early summer months. Conditions dramatically improved in the weeks leading up to harvest, with predominantly sunny days and cool evenings throughout September and into October.

Harvest

The extended season ultimately produced one of the best harvests on record, in terms of both quality and quantity.

Winemaking

This bottling of our dry Riesling is comprised of 75% clone 239 and 25% clone 90. The clones were separately harvested and fermented in stainless steel prior to blending.

Bottling

April 29, 2014. Stelvin closure.

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

Palate

This truly dry Riesling is an outstanding dinner wine, with nectarine and lime aromas, flavors of citrus and mineral and a crisp clean finish.

Food Pairing

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