



2012 Riesling Caywood East Dry

Harvest Dates: September 17th - 27th, 2012 | **Alcohol label %:** 13.2 | **pH:** 2.98 |
Acidity (TA): 9.1 | **Residual Sugar (g/L):** 0.5

Growing Conditions

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.

Harvest

The site was replanted entirely to Riesling on a new Scott-Henry trellis system in 2005.

Winemaking

The 2012 Caywood East Riesling is comprised of 3 clones: #90, #110 and #239. The clones were separately harvested and fermented in stainless steel prior to blending. The final blend ratio: 90% clone #90, 5% each of clones #110 and #239.

Bottling

June 13, 2013. 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

A superb and versatile food wine. It's slightly round mouth feel makes it a perfect match for fin fish, seafood, chicken, pork and mild cheeses. For something different try this with your next barbeque featuring Italian sausage. Try in place of champagne at your next brunch!

