



# 2016 Riesling Select

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**Harvest Dates:** October 9th - 16th, 2016 | **Alcohol label %:** 12.4 | **pH:** 2.9 | **Acidity (TA):** 8.1 | **Residual Sugar (g/L):** 3.95

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## 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

Fermented in stainless, this Select is a blend of our oldest block of Riesling (Vineyard 31) and clone 90 from our Caywood East vineyard, which was the final block of Riesling to be harvested in 2016.

## Bottling

February 16 & 21, 2017. Stelvin closure.  
Limited quantities, Library wine. Club membership required for access.

## Palate

This sweet fruity Riesling has lush aromas of tropical fruits with citrus and pineapple flavors accented by rich honey overtones.

## Food Pairing

Delicious alone or with chicken, pork or Asian dishes.

