

2016 Art Series Riesling

Alcohol label %: 10.0 | pH: 3.09 | Acidity (TA): 8.14 | Residual Sugar (g/L): 18.8



Growing Conditions

The moderate temperatures over the winter was a welcome change from the previous two extreme winters. A dip into the negative temperatures over Valentine's Day however did result in some bud and vine damage. Spring was cool and delayed bud break and bloom slightly. Warm and dry days throughout the summer resulted in drought warnings for most of the Finger Lakes. The lack of rain resulted in a paucity of disease pressure. The quality of fruit heading into harvest was very high and clean with lower acidities and moderate sugar levels.

Winemaking

The fruit is crushed and pressed into stainless steel tanks. Fermentation is by indigenous yeast populations.

Bottling

August 9, 2017

Nose

Stone fruit, lemon, clover and petrol.

Palate

Peach, apricot and citrus.