



2014 Riesling Dry

Harvest Dates: October 9th - 10th, 2014 | **Alcohol label %:** 12.1 | **pH:** 2.95 |
Acidity (TA): 8.2 | **Residual Sugar (g/L):** 0.63

Growing Conditions

The 2014 Finger Lakes growing season got off to a rough start, with relatively cold spring, late budbreak (mid-May) and wet summer. Fortunately September and October contributed warm, dry, moderate weather that allowed Riesling to ripen beautifully while maintaining acidity levels.

Winemaking

This bottling of our dry Riesling is comprised of 3 clones (#239, #90, and # 198) and some of the oldest block of Riesling ("vineyard 31"). The clones were separately harvested and fermented in stainless steel prior to blending.

Bottling

July 2, 2015. 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.

