



2015 Art Series Riesling

Alcohol label %: 10.2 | pH: 3.03 | Acidity (TA): 7.55 | Residual Sugar (g/L): 47.0



Growing Conditions

Extreme cold and ample amounts of snowfall hampered the spirits in the early months of 2015. Two harsh winters in a row caused widespread bud mortality resulting in a lighter fruit set for this year. The chill extended into early spring before the thaw began. From late Spring through mid August the growing weather was agreeable. Just enough rain and many sunny days. Mid August through September the weather was warm and dry. Harvest was slightly earlier, the quality of the fruit was very high.

Harvest

The Riesling for this wine came from our Martini Vineyards Riesling blocks R1 and R2. The fruit was harvested on the 8th of October. Honeoye Silt Loam is the soil composition of these two blocks. The vines are VSP trained.

Winemaking

We allowed this wine to ferment spontaneously from its native yeast. The purity of this process results in a wine that is one of the truest expressions of our vineyard. The wine stopped fermenting on its own thus the result of this sweeter style of the Art Series Riesling.

Nose

Wet stone, candied lemon, raspberry, thyme and hints of petrol help define only some of the many aromas of this wine.

Palate

Viscous in body with great structure, minerality and well integrated acidity. Flavors of sweeter grapefruit, pineapple, honeydew melon and parsley invite more discovery of this wine.