

# Riesling FAULKENHAUSER



**Vintage:** 2013

**Appellation:** Lake Erie

**Residual Sugar:** 0.4%

**Alcohol:** 12%

**Varieties:** Riesling (100%)

**Winemaking/Ferment Notes:** Our 2013 Riesling grapes were picked at optimum maturity and flavor concentration. Harvesting the grapes in the early morning at cool temperatures, and processing and pressing the berries promptly and gently, ensures the varietal aromas. The wine was fermented slowly at 16°C (60°F) for 14 days to complete dryness. This Riesling shows notes of tropical fruits with characteristics of peach, citrus, pineapple and grapefruit. On the palate more citrus fruit lingers along with a touch of minerality due to the gravely loam soil the vines thrive on. Finished with a touch of sweetness to round the palate and bring out the mineral and citrus flavors.

**Cases:** 167

**Cellaring Potential:** 1-3 years

**pH:** 3.03

**TA:** 7.5 g/L

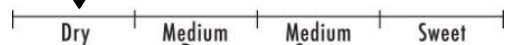
**Vineyards:** Old Chautauqua Farms  
(Faulkenhauser Block)

**Harvest Date:** 10/9/2013

**Awards:** 2016 Finger Lakes Wine Competition - Bronze; 2015 Atlantic Seaboard Wine Assoc. - Silver; 2015 Long Beach Grand Cru - Bronze; 2015 LA International - GOLD 90 points; 2015 Finger Lakes - Silver; 2014 Canberra International - Bronze (88); 2014 NY Wine & Food Classic - Silver

**Food pairing(s):** Pork roast; Brook trout

THIS RIESLING IS:



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