

Riesling NUTT ROAD



Vintage: 2013

Appellation: Finger Lakes

Residual Sugar: 0.95%

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 14°C (55°F) for 28 days and arrested at 0.75% residual sweetness. This wine is incredibly rich – much richer than you would expect a Finger Lakes Riesling to be – with bold, sweet citrus, melon and pear flavors mingling beautifully with spicy minerality and brisk acidity. All the competing elements are held in almost perfect tension, with the sugar/acid balance supporting the expressive fruitiness quite wonderfully. It is concentrated and slightly sweet with an elegant and harmonious taste. This is a perfect wine for lunch, or for casual sipping on the porch with friends.

Cases: 165

Cellaring Potential: 1-3 years

pH: 3.15

TA: 7.1 g/L

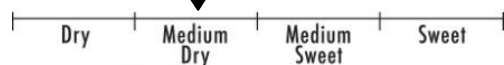
Vineyards: Martini Vineyards (Nutt Road Block)

Harvest Date: 10/13/2013

Awards: 2016 Finger Lakes Wine Competition – DOUBLE GOLD; 2015 New York Wine & Food Classic – Silver; 2015 San Fran Int'l – GOLD; 2015 Atlantic Seaboard Wine Assoc. – GOLD; 2015 Long Beach Grand Cru – Silver; 2015 San Fran – GOLD; 2015 Finger Lakes – Silver; (86)

Food pairing(s): Pork roast; Brook trout

THIS RIESLING IS:



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