

Riesling



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0.56%

Alcohol: 12%

Varieties: Riesling (97%), Gruner (3%)

Winemaking notes: Our 2016 Riesling grapes were picked at optimum maturity and flavor concentration. The wine was fermented slowly at a cool temperature, and then fermentation was arrested to retain varietal aromas. This Riesling shows characteristics of peaches and apples. Finished with a touch of sweetness to round the palate and bring out the mineral and citrus flavors.

Cases: 236

pH: 3.11

TA: 6.45g/L

Vineyard(s): Semelka, Szklenski Brothers Farms, Martini Vineyards, Fero Vineyards

Award(s): 2015 Pennsylvania Farm Show - Bronze; 2015 PWA Wine Competition - Bronze

Harvest Date: 9/29 - 10/7/16

Bottling Date: 2/16/17

Food pairing(s): Pork roast; Chinese food; roasted duck or goose; seafood; Thai food and even salad dressings with vinegar

THIS RIESLING IS:



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