

# Riesling



**Vintage:** 2014

**Appellation:** Finger Lakes

**Residual Sugar:** 1.7%

**Alcohol:** 12%

**Varieties:** Riesling (100%)

**Winemaking/Ferment Notes:** Our 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:** 185

**Cellaring Potential:** 1-3 years

**pH:** 2.98

**TA:** 8.17

**Vineyards:** Wagner Farms and Martini Vineyards

**Harvest Date:** 10/15-18/2014

**Bottling Date:** 5/11/15

**Awards:** 2014 LA International – Silver; 2014 East Meets West - Silver; 2014 Finger Lakes –Bronze; 2013 NY State Wine Competition – Bronze; 2013 San Francisco - Silver

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

THIS RIESLING IS:

