

Riesling



Vintage: 2018

Appellation: Lake Erie

Residual Sugar: 0.60%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking notes: These 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.

pH: 3.13

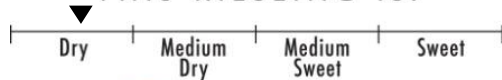
TA: 7.2 g/L

Vineyard(s): Semelka Farms

Harvest Date: 10/1/18

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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