



Vintage: 2017

Appellation: Finger Lakes

Residual Sugar: 1.4%

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: 100

Cellaring Potential: 1-3 years

pH: 3.3

TA: 7.3

Vineyards: Martini Vineyards

Harvest Date: 10/07-20/17

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:

