



Riesling



Vintage: 2018

Appellation: Finger Lakes

Residual Sugar: 2%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment notes: Our Riesling grapes were picked at the 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.

Cellaring potential: Enjoy young, also benefits from careful cellaring

pH: 3.01

TA: 8.6 g/L

Vineyards: Martini Vineyards

Harvest Dates: 9/30-10/03/18

Food pairing(s): Pork Roast; Brook Trout

Dietary Notes: Vegan, Gluten Free

Date Edited: 2/15/23

