

Riesling



Vintage: 2017

Appellation: Lake Erie

Residual Sugar: 0.60%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking notes: Our 2017 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: 220

pH: 3.10

TA: 6.6 g/L

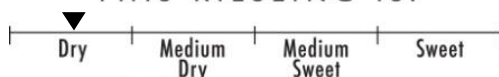
Vineyard(s): Semelka, Szklenski Brothers Farms

Award(s): 2019 PA Farm Show – Bronze; 2018 Sommelier Judgment– Top 10; 2018 Pennsylvania Farm Show – Bronze; 2015 Pennsylvania Farm Show – Bronze; 2015 PWA Wine Competition – Bronze

Harvest Date: 10/7-20/2017

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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