

Riesling NUTT ROAD



Vintage: 2017

Appellation: Finger Lakes

Residual Sugar: 0.60%

Alcohol: 12%

Varieties: Riesling (100%)

Winemaking/Ferment Notes: Our 2017 Riesling grapes were picked at optimum maturity and flavor concentration. Harvesting the grapes in the early morning at cool temperatures, processing and pressing the berries promptly and gently, ensures the varietal aromas. The wine was fermented slowly at 14°C (55°F) for 28 days and arrested at 0.70% residual sweetness. Sweet citrus, melon and pear flavors mingle beautifully with spicy minerality and brisk acidity. This is a perfect wine for lunch, or for casual sipping on the porch with friends.

Cases: 218

Cellaring Potential: Best consumed young, 1-3 years

pH: 3.29

TA: 7.12 g/L

Vineyards: Martini Vineyards (Nutt Road Block)

Harvest Date: 10/7-20/17

Awards: 2016 Finger Lakes - DOUBLE GOLD; 2015 New York Wine & Food Classic - Silver; 2015 San Fran Int'l - GOLD; 2015 Atlantic Seaboard Wine Assoc. - GOLD; 2015 Long Beach Grand Cru - Silver; 2015 San Fran - GOLD; 2015 Finger Lakes - Silver; (86)

Food pairing(s): Pork roast; Brook trout

THIS RIESLING IS:

