



2017 DRY RIESLING

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.

VARIETY:	100% Riesling.
VINEYARD:	60% Seneca Estate, 35% Keuka Estate, 5% Volz Vineyard
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12.5% Alc, 6 g/L R.S., 3.2 pH, 6.8 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. Riesling was planted in 1985. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale.

THE WINE

An expressive style with dominant characters of minerality, grapefruit, lime and soft apricot. The crisp lime-driven acidity enhances the distinct Keuka Lake minerality, rounded by stone fruit and ginger.

FOOD PAIRING

Shrimp Ceviche with Avocado, Baked Brie with Apricot Jam, Jalapeño and Tomatillo Snapper, Riesling Coq Au Vin.



ACCOLADES
Awaiting Results

