



# 2017 MUSCAT OTTONEL

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*



VARIETY:	100% Muscat Ottonel.
VINEYARD:	100% Lamoreaux Landing.
VINIFICATION:	De-Stemmed. 24 Hour Cold Soak.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
DRYNESS:	Semi-Dry. 2.2% Residual Sugar.
ANALYSIS:	11.5% Alc, 22 g/L R.S., 3.08 pH, 7.1 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

Muscat Ottonel was introduced to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as 1 of 66 experimental vinifera varieties. Since then we have learnt that Muscat Ottonel prefers warmer vineyard sites in the Finger Lakes thus we source these grapes from Lamoreaux Landing on Seneca Lake. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. Grapes grown here exhibit more tropical flavors – a consequence of greater ripeness.

## THE WINE

Enticing aromas of honeysuckle, candied citrus, rose, and peonies with intensity on the palate. Slightly sweet and mouthcoating with a lingering finish of honey and orange blossom.

## FOOD PAIRING

Prosciutto Wrapped Grilled Pears, Aged Gouda, Grilled Pineapple with Shrimp, Cheesecake.

## ACCOLADES

93 American Wine Society  
89 Wine & Spirits

