



2017 RIESLING RESERVE

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



ACCOLADES
Not Yet Reviewed

VARIETY:	100% Riesling.
VINEYARD:	Seneca Lake Estate.
VINIFICATION:	De-stemmed. Direct Press. No MLF.
VESSEL:	Stainless Steel.
ÉLEVAGE:	5 Months on Fine Lees. 10 Months in Bottle.
DRYNESS:	Fermentation Stopped Before Dryness. 5% Sweetness.
ANALYSIS:	11.3% Alc. 50 g/L Residual Sugar. 3.23 pH. 7.3 g/L TA.
PRODUCTION:	646 Cases.

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

These Riesling grapes come from our vineyard on Seneca Lake, located in Hector, New York. This area is the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer compared to Keuka Lake thus providing riper fruit notes. The soils are characterized by deep honeoye silt loam. Riesling for our Reserve style is picked last and a portion of the grapes are affected by botrytis.

THE WINE

Our late harvest Riesling is picked with optimal ripeness with a portion of the grapes affected with Botrytis. The medium-sweet wine is balanced by high acidity leading with characteristics of mango, passion fruit, elderflower, and honey with a lemon-driven backbone.

FOOD PAIRING

Pan Asian Dishes (esp with spice), Rich Cheeses (Camembert, Beaufort, Stilton), Spiced Venison Ham (esp with a touch of sweetness), Semi-Sweet Desserts

