

SALMON RUN



RIESLING 2018

GRAPE VARIETIES

100% Riesling.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Bright fresh fruit with dominant characters of fresh pineapple and lemon sorbet. The light sweetness is well balanced by a refreshing acidity and a soft mouth feel.

FOOD PAIRING

Middle Eastern, Moroccan, Thai, and Asian cuisines. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings. Pork.

TECHNICAL DATA

Alcohol: 11%, Sweetness: 16 g/L (1.6%), Acidity: 8.2 g/L TA, pH: 3.22

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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