



DRY RIESLING 2014

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: 10/17/2014 **HARVEST BRIX:** 19.8°

GROWING CONDITIONS: The growing degree days for the season were in line with the long-term average of a typical vintage in the Finger Lakes. A harsh winter hung on into April. We were spared bud damage directly due to our vineyard location. It was a cool spring, thus holding bud break back until early May. The summer had some warm stretches but was mostly cool with lower humidity than in recent summers. July was wetter than normal but most importantly, August thru October saw below average rainfall with many dry, sunny days. The lower disease pressure throughout harvest allowed the grapes time to catch up and finish maturing before the first frost.

BLENDING INFORMATION: 100% RIESLING

FERMENTATION: 100% stainless steel

ACIDITY: 8.92 g/L **pH:** 3.08 **RS:** .8% **ALC BY VOL:** 12.3%

BOTTLING DATE: July 14, 2015 **TOTAL PRODUCTION:** 383 cases

WINE RELEASE DATE: March 25, 2016

WINE BACKGROUND: Sourced from three of our nine Riesling blocks; North 1, South 1 and South 13. The fruit quality was excellent. Co-fermented the three blocks with R2 yeast in stainless steel tanks.

TASTING NOTES: Fresh, lithe, vibrant balance of acidity and fruitiness revealing hints of white peach and juicy melon. This full style is gently framed by soft mineral notes.

FOOD PAIRING SUGGESTIONS: Very food friendly, try this versatile wine with grilled chicken, steamed lobster or sausages. Also, pairs very nicely with smoked salmon and cream sauces or seared pork cutlets with prosciutto, sage and lemon.

AWARDS: Double Gold—NY Wine & Food Classic & 89 Points Wine Enthusiast

