



## RIESLING 2014



**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** 100% Atwater Estate Vineyards

**HARVEST DATE/BRX:** 10/8/14-19.7°, 10/17/14 19.8°, 10/21/14-18.8°

**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

**STAINLESS/Oak %:** 100% Stainless

**ACIDITY:** 7.95g/L **pH:** 3.21 **RESIDUAL SUGAR:** 2.8% **ALCOHOL:** 10.1%

**BOTTLING DATE:** May 14 & June 2, 2015

**TOTAL PRODUCTION:** 852 cases **RELEASE DATE:** September 10, 2016

**WINEMAKING NOTES:** Three of our nine Riesling blocks gave us this luscious "field blend" from C-1, N-7, S-13. The wines were fermented separately using R2 & W15 yeasts and then blended together in Jan. 2015.

**TASTING NOTES:** Ample aromas of saline minerality and Empire apple gently waft from the glass. First sips are reminiscent of plump, juicy apricot and hints of pear, finishing with soft, rounded tropical flavors.

**FOOD PAIRING:** This medium-sweet wine perfectly complements baked ham, Indian curries, roasted root vegetables, sausages and most Asian cuisine.

**SCORES/AWARDS:** Best Of Class - SF Chronicle - Riesling >2.0, 88 Wine Enthusiast

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