



DRY RIESLING - *Navone Vineyards* 2014

APPELLATION: Finger Lakes, Seneca Lake

HARVEST DATE: October 14, 2014 **HARVEST BRIX:** 20.4°

VINEYARDS: Josh & Lisa Navone, south eastern hillside Seneca Lake

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

RESIDUAL SUGAR: 0.5% **ACIDITY:** 8.48 g/L TA **pH:** 3.17 **ALC.:** 12.1%

BOTTLING DATE: June 4, 2015 **PRODUCTION:** 140 cases

WINE RELEASE DATE: October 17, 2015

WINE BACKGROUND: Tending to the vines at Navone Vineyards' steep site for the last 5 years, our team has worked closely with owners Josh and Lisa Navone to grow distinctive, mineral-driven Riesling. The grapes in this *single vineyard* selection contained 25% botrytis, were whole cluster pressed, then barrel-aged in neutral French oak barrels for five months, giving it textural charm with an enhanced mouth-feel. We expect this vintage to age gracefully for the next ten plus years.

TASTING NOTES: Bright and zesty, showing more mineral and spice than fruit. Flavors are rich and flinty though citrus and apple remain upfront. A delicate nuttiness rounds out the finish. Superb with most sautéed, grilled or broiled seafood, Asian sweet and sour dishes, and soft cheeses.

