

DRY RIESLING NAVONE VINEYARDS 2016



APPELLATION: Finger Lakes **VINEYARDS:** Navone

WINE PROFILE

Harvest Date: September 26, 2016 **Harvest Brix:** 20.2°

Elevation: 950 ft **Clone:** 110, 226

Soil Type: Conesus Silt Loam

Blend: 100% Riesling

Acidity: 8.7 g/L **pH:** 3.00

Residual Sugar: 0.2% **ABV:** 12.2%

Bottling Date: August 15, 2017 **Production:** 233 Cases

Wine Release Date: TBA

VINTAGE NOTES

After a mild winter with little snowfall and an uneventful spring, we had only one inch or less of recorded rain in both June and July and were classified as being under “extreme drought” by the U.S. Drought Monitor. Although the hot, dry summer put some stress on vineyards, we enjoyed excellent yields and relatively low disease pressure which resulted in a very clean crop. These conditions also accelerated the ripening process. Overall, our vineyards produced berries of normal size with high sugars and low acids.

WINEMAKER'S NOTES

Hand-picked and hand-sorted with 2 to 4% botrytis, 50% of the grapes were tank-fermented and barrel aged and 50% were barrel fermented and barrel aged on the lees. Blended prior to bottling.

TASTING NOTES

