



RIESLING 2016

APPELLATION: Finger Lakes **VINEYARDS:** Atwater Estate

WINE PROFILE

Harvest Date: October 12, 2016

Harvest Brix: 20.8°

Elevation: 640-680 ft **Clone:** 198

Soil Type: 90% Schoharie, 10% Hudson

Blend: 100% Riesling,

Acidity: 10 g/L **pH:** 2.63

Residual Sugar: 2.7% **ABV:** 10.8%

Bottling Date: June 1, 2017 **Production:** 190 CASES

Wine Release Date: September 25, 2020

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

Harvested from our E-W vineyard block with 5% botrytis. Fermented and aged in stainless steel.

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, and most Asian cuisine.

