



## DRY RIESLING EAST/WEST 2014

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** Atwater Estate Vineyards

**HARVEST DATE:** 10/10/2014 **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:** 8.59 g/L **pH:** 3.08 **RS:** .5% **ALC BY VOL:** 11.8%

**BOTTLING DATE:** May 5, 2015 **TOTAL PRODUCTION:** 365 cases

**WINE RELEASE DATE:** December 10, 2016

**WINE BACKGROUND:** Sourced from only the East/West oriented Riesling blocks on the estate. Tank fermented with W15 yeast, racked on December 2nd and pad filtered on January 30th.

**TASTING NOTES:** Juicy aromas of tangerine with a hint of flint or wet stone. Light floral flavors, nice even balance of acidity and fruit with understated intensity. The finish is delicate and soft, quite quaffable.

**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– New York Food & Wine Classic, 88 points Wine Spectator

