



RIESLING 2015

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

WINE PROFILE

Harvest Date: September 28, 2015 (R), October 16, 2015 (V)

Harvest Brix: 20.8° (R), 27.2° (V)

Blend: 84% Riesling, 16% Vignoles

Acidity: 8.55 g/L **pH:** 3.27

Residual Sugar: 2.8% **ABV:** 11.5%

Bottling Date: May 10 and 12, 2016 **Production:** 591 CASES

Wine Release Date: November 12, 2018

VINTAGE NOTES

February went on the record as the coldest in Central NY. Winter passed slowly into a cool spring with several frosty mornings while May through July were humid and featured torrential downpours. However, these weather events had little consequence for our vineyards. As has been the case the last few years, a warm and sunny September made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

WINEMAKER'S NOTES

Harvested from three of our vineyard blocks and co-fermented in stainless steel tanks with W15 yeast. Vignoles added to tank in December 2015, where wine was aged until bottling.

TASTING NOTES

"Sunny, bright aromas of peach, pineapple, and tangerine jump from the glass in this late-release Riesling. Semidry in style, it is succulent and juicy yet shows wonderful grip and tension to balance all those tropical and stone-fruit flavors."—*Wine Enthusiast*

AWARDS

Wine Enthusiast Editor's Choice, 90 Points (September 2019)

