

DRY RIESLING MIDDLE BLOCK ONE 2015



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

WINE PROFILE

Harvest Date: September 15, 2015 **Harvest Brix:** 20.4°

Elevation: 750-820 ft **Clone:** Reno, 198

Soil Type: Lordstown Channery Silt Loam

Blend: 100% Riesling

Acidity: 8.51 g/L **pH:** 3.17

Residual Sugar: 0.3% **ABV:** 11.5%

Bottling Date: April 26, 2016 **Production:** 252 CASES

Wine Release Date: August 11, 2019

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

Sourced from two of our nine Riesling blocks, C-1 and S-13. Twelve percent barrel fermented and aged in neutral French oak and the remainder in stainless steel for a month.

TASTING NOTES

Crisp aromas of glazed pineapple, nut oils and frankincense. Vibrant acidity with salty mineral layers on the finish.

FOOD PAIRINGS

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, or Pad Thai.

