



DRY RIESLING NAVONE VINEYARDS 2015

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Navone Vineyards

HARVEST DATE: 09/28/15 **HARVEST BRIX:** 19°

GROWING CONDITIONS: February went on the record as the coldest in central NY and winter passed slowly into a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has 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.

BLENDING INFORMATION: 100% RIESLING

FERMENTATION: Stainless Steel

ACIDITY: 8.9g/L **pH:** 3.04 **RS:** .3% **ALC BY VOL:** 11.4%

BOTTLING DATE: April 28, 2016 **TOTAL PRODUCTION:** 143 cases

WINE RELEASE DATE: TBA

WINE BACKGROUND: Steinberger 228 yeast, tank fermented, tank aged.

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

FOOD PAIRING SUGGESTIONS: 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 AND SCORES: 90 Points Editor's Choice Wine Enthusiast, Sept. 2019

