



## DRY RIESLING 2015

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** Atwater Estate Vineyards

**HARVEST DATE:** 09/27 & 9/28 2015 **HARVEST BRIX:** 19.7° & 20.4°

**GROWING CONDITIONS:** February went on the record as the coldest in central NY and winter passed slowly into a cool spring. A killing frost on May 22 didn't hurt our vineyards badly. May through July were humid and featured torrential downpours. The warm and (mostly) sunny September in Upstate New York has made this wine grape harvest one of the best in recent memory providing above average temperatures, which allowed the grapes to ripen and maintain excellent integrity.

**BLENDING INFORMATION:** 100% RIESLING

**FERMENTATION:** 100% stainless steel

**ACIDITY:** 8.7 g/L **pH:** 3.08 **RS:** .5% **ALC BY VOL:** 11.5%

**BOTTLING DATE:** April 28th & May 5th 2016

**TOTAL PRODUCTION:** 506 cases

**WINE RELEASE DATE:** April 1, 2017

**WINE BACKGROUND:** Sourced from three of our nine Riesling blocks; North 1, South 15 and East/West. The fruit quality was excellent. Co-fermented the three blocks with R2 & W15 also includes 12% barrel fermented Riesling from another 3 block blend

**TASTING NOTES:** Fresh, lithe, vibrant balance of acidity and fruitiness revealing hints of white peach and juicy melon. This full style is gently framed by soft mineral notes.

**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.

