



## DRY RIESLING MIDDLE BLOCK ONE 2014

**APPELLATION:** Seneca Lake, Finger Lakes

**VINEYARDS:** Atwater Estate Vineyards

**HARVEST DATE:** 10/22/2014 **HARVEST BRIX:** 19.4°

**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:** 8.55 g/L **pH:** 2.97 **RS:** .4% **ALC BY VOL:** 11.6%

**BOTTLING DATE:** May 8, 2015 **TOTAL PRODUCTION:** 188 cases

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

**WINE BACKGROUND:** Sourced from our youngest Riesling block C-1 (middle block one), planted in 2006. Tank fermented with R2 yeast. Racked on December 1st and pad filtered on February 10th.

**TASTING NOTES:** Concentrated ripeness with racy acidity. Crisp apple/pear notes with a palate of lemon/citrus and hints of nut oil.

**FOOD PAIRING SUGGESTIONS:** Delicious with foods that have "green" flavors, like the lime, jalapeño and tomatillo and also rich dishes like beef curry and cider-braised ham with apple-onion compote.

