

DRY RIESLING EAST/ WEST 2017



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

WINE PROFILE

Harvest Date: October 11, 2017 **Harvest Brix:** 18.4°

Elevation: 640-680 ft **Clone:** 198

Soil Type: 90% Schoharie, 10% Hudson

Blend: 100% Riesling

Acidity: 8.18 g/L **pH:** 3.08

Residual Sugar: 0.04% **ABV:** 12.1%

Bottling Date: July 18, 2018 **Production:** 188 Cases

Wine Release Date: TBA

VINTAGE NOTES

After a relatively mild winter, a cool spring held back bud break and potential frost damage until May. These two factors combined to set the stage for a fruitful vintage. The growing degree days (GDDs) were close to average through June and July but dipped in August. Rainfall was above average through the growing season which increased disease pressure and crop load. However, because September and October were warmer and drier than average, the grapes had more time to mature and develop flavor. 2017 pulled off the seldom seen scenario of high-quality wine in a high yielding vintage.

WINEMAKER'S NOTES

Harvested with 2% botrytis, hand-sorted and destemmed prior to pressing. Fermented using VIN 13 yeast in stainless steel and aged on lees for six months.

TASTING NOTES

Juicy aromas of tangerine with a hint of flint or wet stone. Light floral flavors, nice even balance of acidity and fruit with understated intensity. The finish is delicate and soft, quite quaffable.

FOOD PAIRING

Very food friendly, try this versatile wine with grilled chicken, steamed lobster or vegetarian pho.

