

# DRY RIESLING NAVONE VINEYARDS 2015



**APPELLATION:** Finger Lakes **VINEYARDS:** Navone

## WINE PROFILE

**Harvest Date:** September 28, 2015 **Harvest Brix:** 19°

**Elevation:** 950 ft **Clone:** 110, 226

**Soil Type:** Conesus Silt Loam

**Blend:** 100% Riesling

**Acidity:** 8.9 g/L **pH:** 3.04

**Residual Sugar:** 0.3% **ABV:** 11.4%

**Bottling Date:** April 28, 2016 **Production:** 143 CASES

**Wine Release Date:** August 11, 2019

## VINTAGE NOTES

February went on the record as the coldest in Central NY and 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 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.

## WINEMAKER'S NOTES

Fermented and aged in stainless steel for six months after which it was filtered and bottled.

## TASTING NOTES

"Aromas of candied lemon peel, yellow blossoms and a slightly savory note translate to the medium-bodied palate. This is light-weight and delicate in feel, with a well-honed mineral edge guiding the mix of citrus and white-fruit flavors on the lingering finish."—*Wine Enthusiast*

## AWARDS

*Wine Enthusiast* Editor's Choice, 90 points (September 2019)

