



RIESLING 2015



APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: 100% Atwater Estate Vineyards

HARVEST DATE/BRX: RIES 9/28/15- 20.8°, VIGN 10/16/15- 27.2°

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: 84% RIESLING 16% VIGNOLES

STAINLESS/Oak %: 100% Stainless

ACIDITY: 8.55 g/L **pH:** 3.27 **RESIDUAL SUGAR:** 2.8% **ALCOHOL:** 11.5%

BOTTLING DATE: May 10 & 12, 2016 **TOTAL PRODUCTION:** 591 cases

RELEASE DATE: November 12, 2018

WINEMAKING NOTES: Harvested from multiple vineyard blocks (C1,S15,EW, N7) and co-fermented in stainless steel tanks with W15 yeast. Added 16% Vignoles on December 21st.

TASTING NOTES: Ample aromas of tart pineapple gently waft from the glass. First sips are reminiscent of plump ripe apricot and hints of pear, finishing with soft, rounded tropical flavors.

FOOD PAIRING: This medium-sweet wine perfectly complements baked ham, Indian curries, roasted root vegetables, sausages and most Asian cuisine.

