

2016 Dry Riesling

TASTING NOTES

Our Dry Riesling has exotic tropical and citrus fruit flavors. Elegantly balanced by crisp acidity, finishing clean with just a hint of sweetness. Consistently an award winning wine, we boast that Dry Riesling is one of the top wines in our portfolio.

VINEYARD LOCATIONS

100% Glenora Farms- *West side of Seneca Lake*

FERMENTATION DATA

Yeasts: DV10 | Temperature: 60 F
Length: 16 days

2016 VINTAGE NOTES

The growing season in 2016 was dry, with below average rainfall through August. Sugars were high, and acids were moderate, for a crisp, clean balance in the wines.

We paid careful attention to the ripening progress, and picked the grapes at the best time that would retain bright flavors and crispness.

The 2016 vintage favored vibrant, ripe lemon and lime flavors, with a touch of apricot. A pleasant background of minerality is enhanced with balanced acidity and moderate sweetness.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Riesling

HARVEST DATES | Sept 28th, 2016

BOTTLE DATE | April 6th, 2017

CASES PRODUCED | 500

RESIDUAL SUGAR | 1.0%

TOTAL ACIDITY | 0.77%

ALCOHOL | 11.5%

PH | 3.05