

2017 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

31% Zugibe Vineyards - *East side of Seneca Lake*
27% Welliver - *East side of Seneca Lake*
25% Glenora Farms - *West side of Seneca Lake*
17% Dalrymple Farms - *West side of Seneca Lake*

FERMENTATION DATA

Yeasts: DV10 | Temperature: 60 F
Length: 22 days

2017 VINTAGE NOTES

The growing season in 2017 was cool, with above average rainfall through August. It dried up during Harvest. Sugars were high, and acids were crisp, with 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 2017 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 | October 10th, 12th, 17th
and 19th, 2017

BOTTLE DATE | May 23rd, 2018

CASES PRODUCED | 499

RESIDUAL SUGAR | 1.3%

TOTAL ACIDITY | 0.71%

ALCOHOL | 11.5%

PH | 3.11