

2017 Riesling

TASTING NOTES

Our Riesling has fresh fruit aromas suggestive of apricots and peaches. The luscious semi-dry finish is balanced by the natural acidity characteristics of the Finger Lakes vineyards. We select the finest Riesling grapes grown in the Finger Lakes.

VINEYARD LOCATIONS

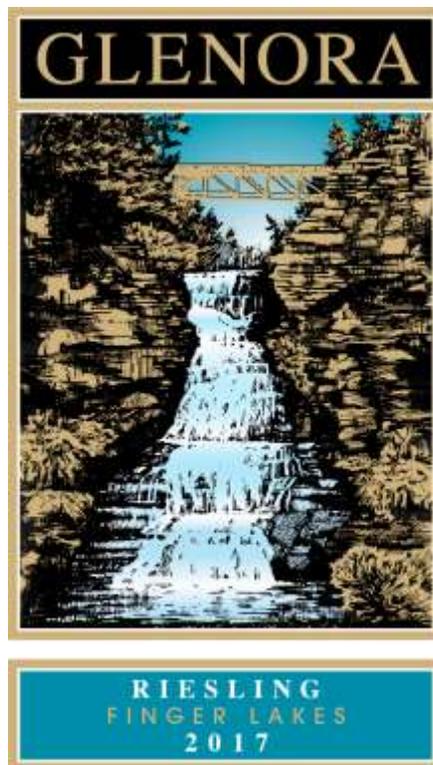
55% Welliver Farms - *Southeast side of Seneca Lake*
32% Zugibe Vineyards - *Northeast side of Seneca Lake*
11% Welliver North - *Southeast side of Seneca Lake*
2% Glenora Farms - *Southwest side of Seneca Lake*

FERMENTATION DATA

Yeasts: DV10 | Temperature: 60 F
Length: 15 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Riesling

HARVEST DATES | Oct 4th & 11th, 2017

BOTTLE DATE | March 8th, 2018

CASES PRODUCED | 2100

RESIDUAL SUGAR | 3.6%

TOTAL ACIDITY | 0.68%

ALCOHOL | 11.5%

PH | 3.03