

SEMI-DRY RIESLING 2015



Cases produced: 150

Residual sugar: 17 g/L (1.7%)

Titrateable Acidity: 7.4 g/L

pH: 3.28

Alcohol by volume: 10.4%

Tasting notes: Medium sweetness balances crisp acidity in this fruit forward, rich, yet slightly earthy Riesling. Drink now or cellar for 5-8 years.

Harvest notes: A warm September led to decreased acidity and ripe flavors in the grapes, but a chilly October prevented high sugar levels. As a result, 2015 Rieslings are broad, open-knit and flavorful, but with lower-than-normal alcohol.

Winemaker notes: 30% STV Estate Vineyard, 70% Doyle Fournier Vineyard, this fermentation was arrested to allow gorgeous natural sweetness to balance the crisp acidity of Finger Lakes Rieslings.

Accolades: 89 pts. *Wine Spectator*