

AGEABILITY IN RIESLING

Factors that influence ageability:

- **Acid**—higher acid will preserve the wine longer (ex: 2009, 2014, 2019)
- **Sugar**—higher sugar in the wine preserves fruitiness
- **Sunshine during growing season**—more sun exposure = earlier petrol development—these wines seem to age faster (ex: 2012, 2016)



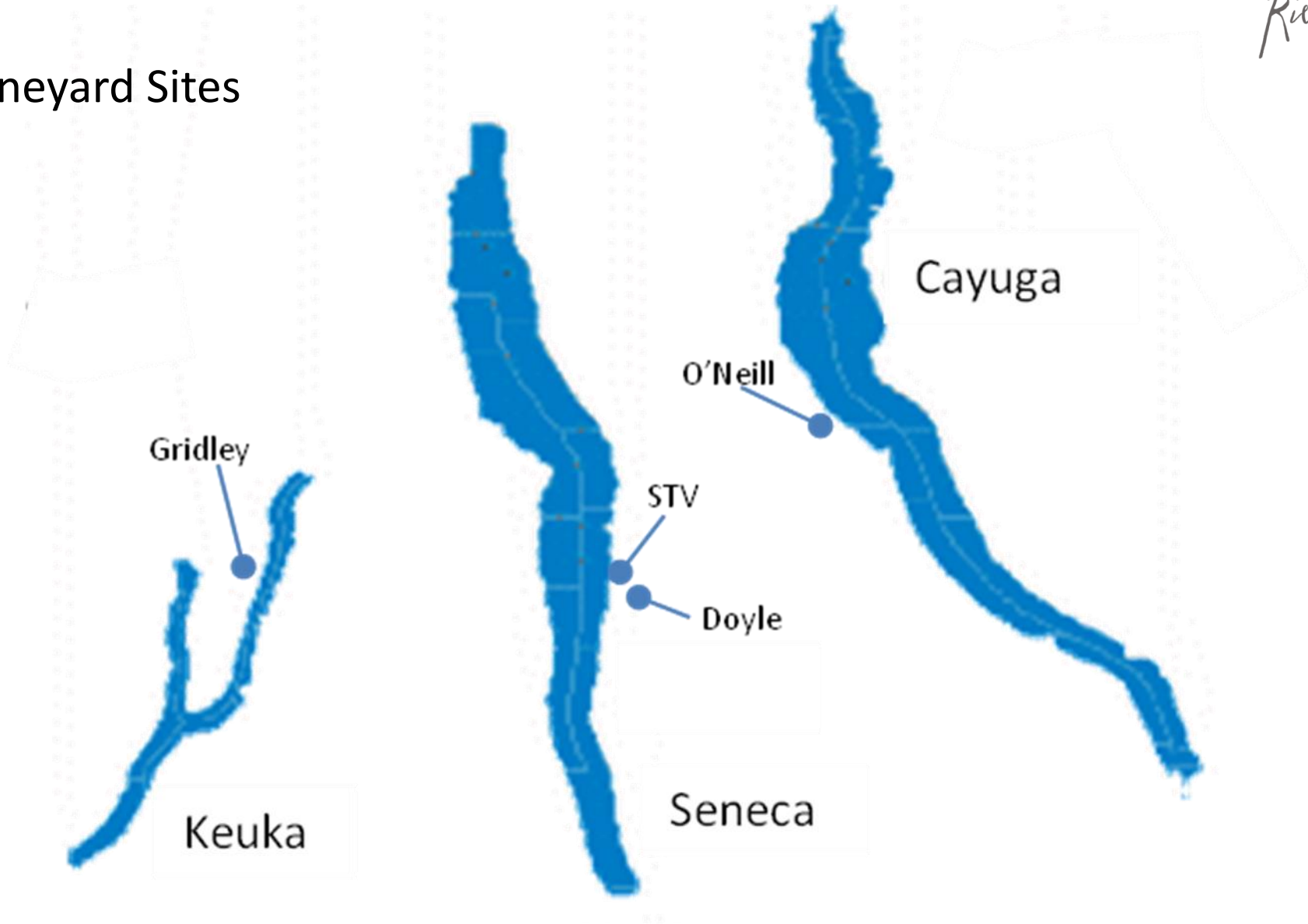
***Young or old, the best wine is the one
you like best.***



*Botrytized and other sweet
Rieslings are the longest-lived.*

Session 2: Fruit Expression from different Vineyard Sites

Map of Vineyard Sites



Session 2: Fruit Expression from different Vineyard Sites

SILVER THREAD
Riesling Expert



Silver Thread is perched on the east side of Seneca Lake very close to the water.

Doyle Fournier Vineyard has a western aspect and sits uphill from the eastern shore of Seneca Lake.



Gridley Bluff Point Vineyard has an eastern aspect and overlooks the eastern fork of Keuka Lake.



Session 2: Fruit Expression from different Vineyard Sites

SILVER THREAD
Riesling Expert



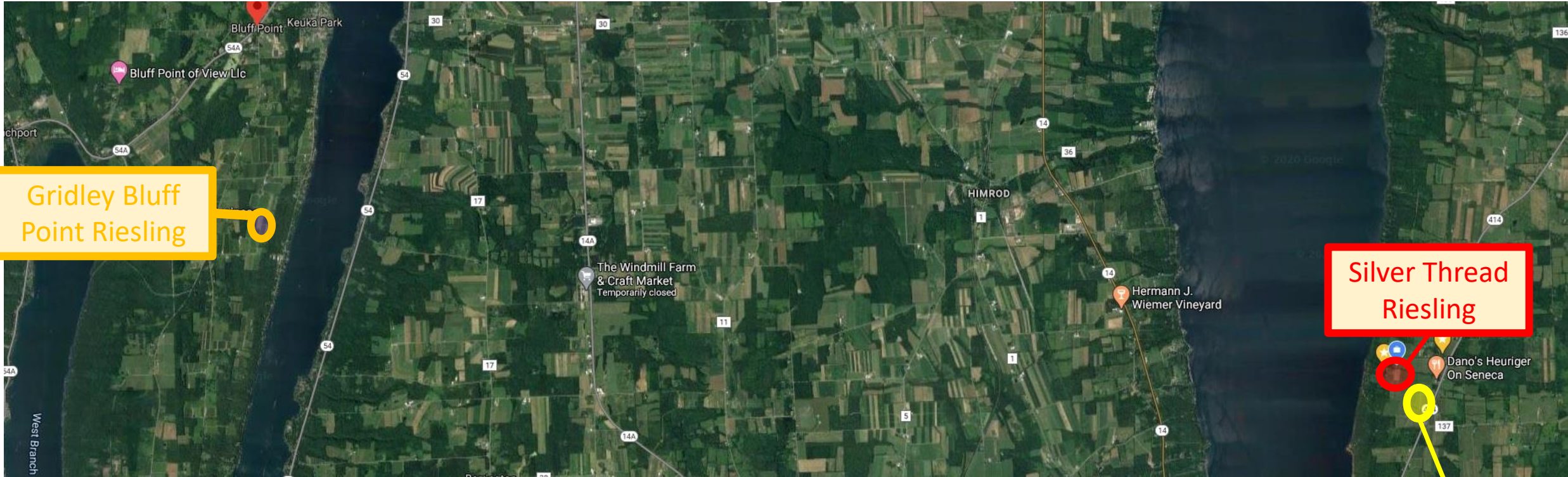
Gridley Bluff Point Vineyard is owned and operated by Donna and Louis Gridley



Doyle Fournier Vineyard is owned and operated by Matt and Carre Doyle



Session 2: Fruit Expression from different Vineyard Sites

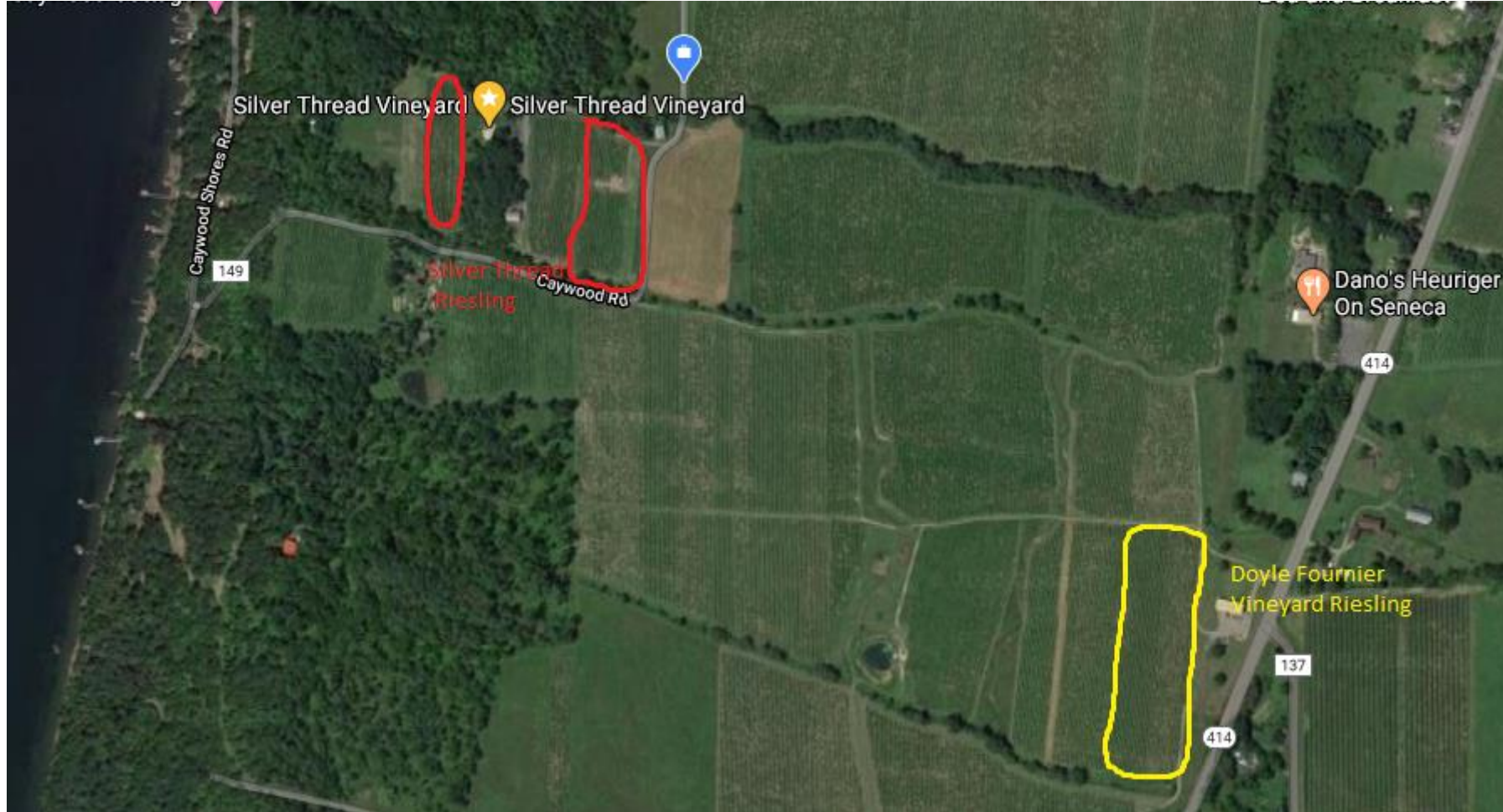


Gridley Bluff
Point Riesling

Silver Thread
Riesling

Doyle
Fournier
Riesling

Session 2: Fruit Expression from different Vineyard Sites



AROMAS* IN RIESLING

	Fruit Aromas	Floral and Herbal Aromas	Earthy Aromas
Common	Citrus: Grapefruit, lemon, lime Stone fruit: Peach, apricot, nectarine Tree fruit: apple, pear	Blossoms: apple, orange, pear Honeysuckle Acacia	Mineral: stony, chalky, flinty, slatey, steely, saline, quinine Honey
Rare	Tropical fruit: pineapple, melon, star fruit Berry: strawberry Citrus: Orange	Fresh: Green grass, rhubarb, mint, jicama Dried: tea, Hay/straw	Beeswax

* Here we are referring to youthful aromas, not those that come from bottle age. This is not an exhaustive list.

ACIDITY IN RIESLING

Grapes contain **tartaric acid** (primarily) plus some malic and citric acids. The amount of acid in juice or wine is measured in **g/L**.

Acid changes from grape to glass:

- Measured at harvest
- Decreases during fermentation
- Measured again before bottling. Absolute amount doesn't change after bottling, but your perception of acidity decreases with bottle age

Acidity is described using words like crisp, tart, fresh, racy, tangy, refreshing

High acid can be balanced by sweetness (residual sugar) and/or full mouthfeel

pH is related to acidity (higher acidity, lower pH), but is measured as hydrogen ion concentration. pH influences how we experience acid and sugar; it has important implications for several aspects of winemaking such as microbiological stability and aging.



2019 Doyle Fournier grapes, hand-picked

Glossary of Terms: *Oxford Companion to Wine third ed.; Robinson J.; 2006*

Grand Cru—literally “great growth” in French. An elevated appellation accorded to several specific vineyards in Alsace and Burgundy.

Classification—a system used in many regions of France and Germany to rank the quality of the vineyards and/or estates; ex: Einzellagen (“individual site”) in Germany, Grand Cru in Alsace

Scoring—when wine writers award scores to individual wines, thereby guiding wine buyers using a universal numerical language. Some argue that scores have become more important than classification in recent decades.

Vineyard Site Selection—the single most important aspect of grape production in the New World. Considerations include elevation/altitude, mesoclimate, aspect; and soil condition, fertility, drainage, and acidity

Aspect—the direction in which a slope faces, an especially important characteristic of vineyard sites in cool climates

Mesoclimate—site climate, usually on the scale of tens or hundreds of meters, used to describe the conditions of a particular vineyard.

Microclimate—widely misused term meaning strictly the climate within a defined and very restricted space or position. In viticulture, it might be at specified positions between rows of vines, or distances above the ground.