

## Revisiting Session I

### Acidity vs. pH

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

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.



## Session 2: Single Vineyard Expression and Aging

### Hybrid Grapes

Hybridization results from sexual reproduction, not genetic engineering or grafting.

**Interspecific Hybrid:** Crossing of two different species, usually called a “hybrid.”

ex. NY-81 is a cross of Riesling (*vitis vinifera*) and Cayuga White (*interspecific hybrid that includes v. vinifera and v. labrusca parentage*)

ex. Mule = donkey x horse

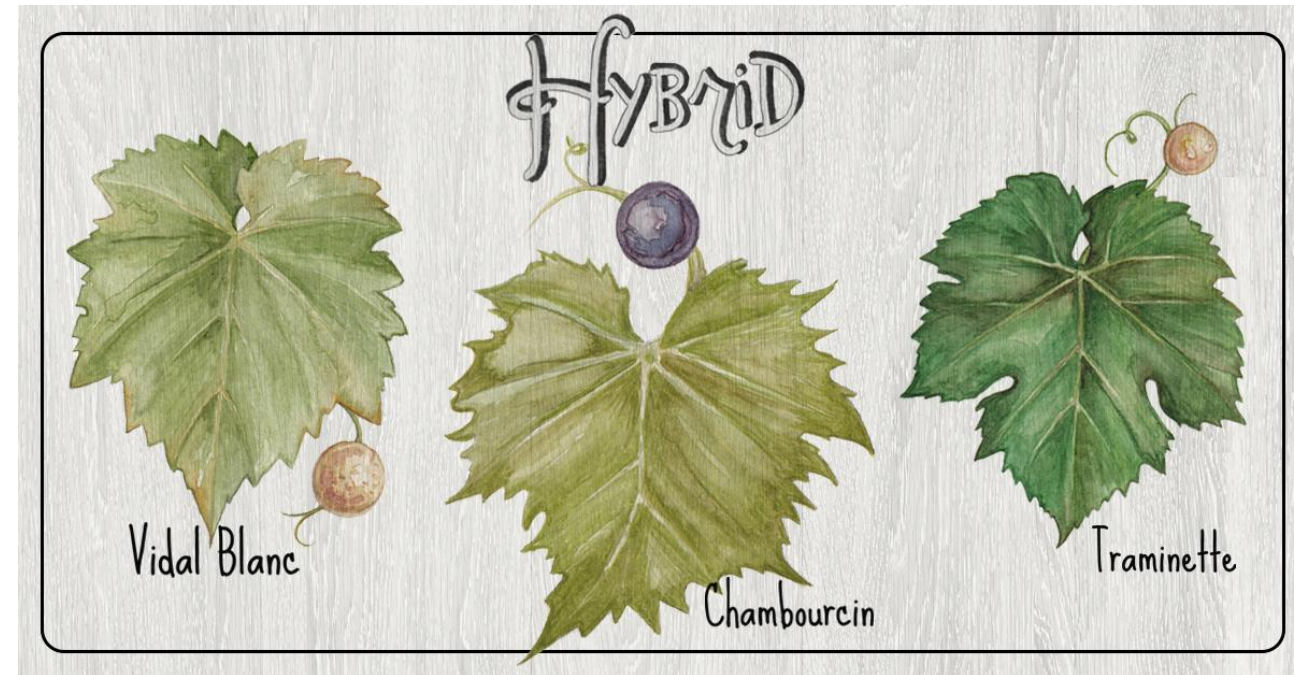
**Intraspecific Hybrid:** Crossing two different sub-species within a species, usually called a “crossing.”

ex. Cabernet Sauvignon = Cabernet Franc x Sauvignon Blanc

ex. Goldendoodle = Golden Retriever x Poodle

Once a new hybrid is selected, the new variety is propagated through cuttings so that each vine produces the desired characteristics.

## Revisiting Session I



# Why Single Vineyard Wines?

- To explore and understand the characteristics of a site.
- To track a site over time.
- To tell a story of a particular place.

## Open questions

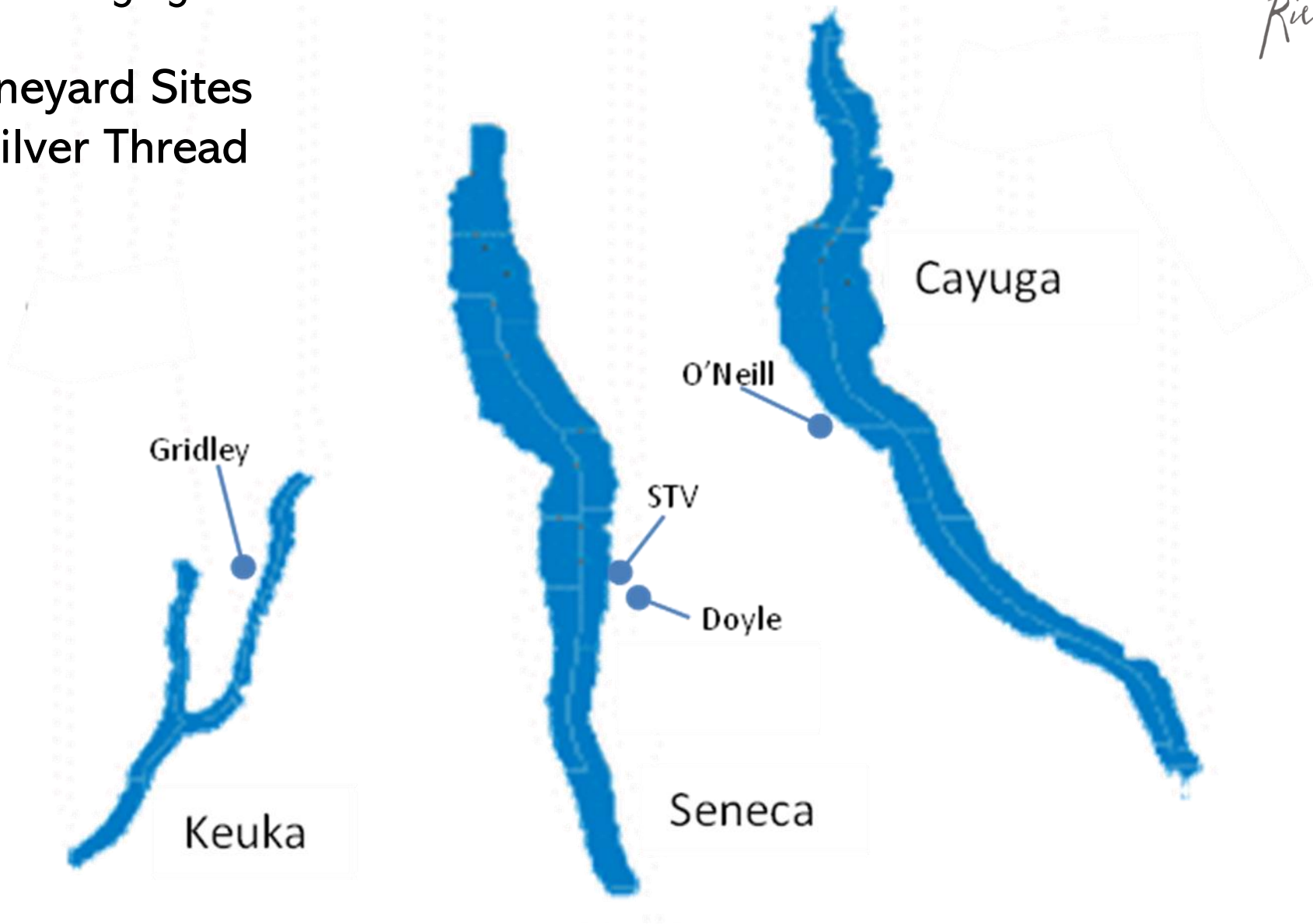
- Are all sites worthy of single-vineyard status?
- Why are these wines higher-rated? Higher priced?
- Should there be a classification of great sites in the Finger Lakes?





Session 2: Single Vineyard Expression  
and Aging

Map of Vineyard Sites  
used by Silver Thread



# Session 2: Single Vineyard Expression and Aging



## Satellite Map of Vineyard Sites used by Silver Thread





# Comparing Vineyard Sites



**Silver Thread Vineyard**

- Western aspect
- Overlooks Seneca Lake, the warmest and most massive of the Finger Lakes
- Very close to the water, consistent growing conditions
- Rocky soil, older and from a deeper layer than Gridley



**Gridley Bluff Point Vineyard**

- Eastern aspect
- Overlooks Keuka Lake, which is shallower and less massive than Seneca.
- High elevation above the lake, vines can't see the water, vineyard experiences extremes of cold and hot
- Rocky soil, different parent material than STV, younger rock, different pH

# 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)



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

[Wine Spectator article “How Riesling Ages”](#)

## Session 2: Single Vineyard Expression and Aging



### Riesling Aromas

	Fruit Aromas	Floral and Herbal Aromas	Earthy Aromas
<b>Youthful</b>	<b>Citrus:</b> Grapefruit, lemon, lime <b>Stone fruit:</b> Peach, apricot, nectarine <b>Tree fruit:</b> apple, pear <b>Tropical:</b> pineapple, melon, starfruit	<b>Blossoms:</b> apple, orange, pear <b>Honeysuckle</b> <b>Acacia</b>	<b>Mineral:</b> stony, chalky, flinty, slatey, steely, quinine
<b>Developing</b>	Cooked, candied or dried fruit	Tea, hay/straw, pine, woody spice	Beeswax, honey, butterscotch  Saline, petrol, lanolin, smoke



## Session 2: Single Vineyard Expression and Aging



**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.