

## Longevity

### *“Length or duration of life”*

- On the palate—how long the flavor lasts; length or finish
- In the bottle—number of years after bottling that it’s drinkable; ageability



# Ageability in Riesling

## Factors that influence ageability:

- **Acid**—higher acid will preserve the wine longer (ex: 2009, 2014, 2018, 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, 2020)



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

*Wine Spectator* article “How Riesling Ages”

## Riesling Aromas

	<b>Fruit Aromas</b>	<b>Floral and Herbal Aromas</b>	<b>Earthy Aromas</b>
<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

## Riesling Gridley Vyd 2021

**Aroma Intensity:** \_\_\_ low \_\_\_ medium \_\_\_ high

### **Aromas/Flavors:**

\_\_\_ citrus \_\_\_ tree fruit \_\_\_ stone fruit \_\_\_ tropical fruit

\_\_\_ flowers \_\_\_ herbs \_\_\_ vegetal \_\_\_ stony/steely

\_\_\_ biscuit \_\_\_ vanilla \_\_\_ yeast \_\_\_ cream

\_\_\_ butter \_\_\_ coconut \_\_\_ smoke \_\_\_ cedar

\_\_\_ nuts \_\_\_ marmalade \_\_\_ nutmeg/ginger \_\_\_ petrol

\_\_\_ earth \_\_\_ mushroom \_\_\_ tea \_\_\_ honey

### **Structure**

**Flavor Intensity:** \_\_\_ low \_\_\_ medium \_\_\_ high

**Body:** \_\_\_ light \_\_\_ medium \_\_\_ full

**Acidity:** \_\_\_ low \_\_\_ medium \_\_\_ high

**Alcohol:** \_\_\_ low \_\_\_ medium \_\_\_ high

**Residual Sugar:** \_\_\_ dry \_\_\_ off-dry/semi-dry \_\_\_ sweet

### **Length/Finish**

\_\_\_ short \_\_\_ medium \_\_\_ long

## Semi-dry Riesling 2018

**Aroma Intensity:** \_\_\_ low \_\_\_ medium \_\_\_ high

### **Aromas/Flavors:**

\_\_\_ citrus \_\_\_ tree fruit \_\_\_ stone fruit \_\_\_ tropical fruit

\_\_\_ flowers \_\_\_ herbs \_\_\_ vegetal \_\_\_ stony/steely

\_\_\_ biscuit \_\_\_ vanilla \_\_\_ yeast \_\_\_ cream

\_\_\_ butter \_\_\_ coconut \_\_\_ smoke \_\_\_ cedar

\_\_\_ nuts \_\_\_ marmalade \_\_\_ nutmeg/ginger \_\_\_ petrol

\_\_\_ earth \_\_\_ mushroom \_\_\_ tea \_\_\_ honey

### **Structure**

**Flavor Intensity:** \_\_\_ low \_\_\_ medium \_\_\_ high

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### **Length/Finish**

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## Session 2: Longevity in Riesling

# How old is old for a Riesling?

Age	Description
0-3 years	Youthful
4-8 years	Developing or fully developed
9-14 years	Fully developed if from a great vintage
15+ years	controversial

## STV Riesling Vintage Chart

Cool, high acid: keep for 9+ years	2009, 2014, 2017, 2019
Hot, dry: keep for 4-8 years	2012, 2016, 2020, 2022
Wet: not sure how they will age	2011, 2013, 2018, 2021
Average vintage: keep for 4-10 years, maybe more	2015

## Session 2: Longevity in Riesling

### Other topics related to aging...

*Do wines go through a “dumb phase”?*

*Is there such thing as bottle shock?*

*What are the best conditions for aging wine?*

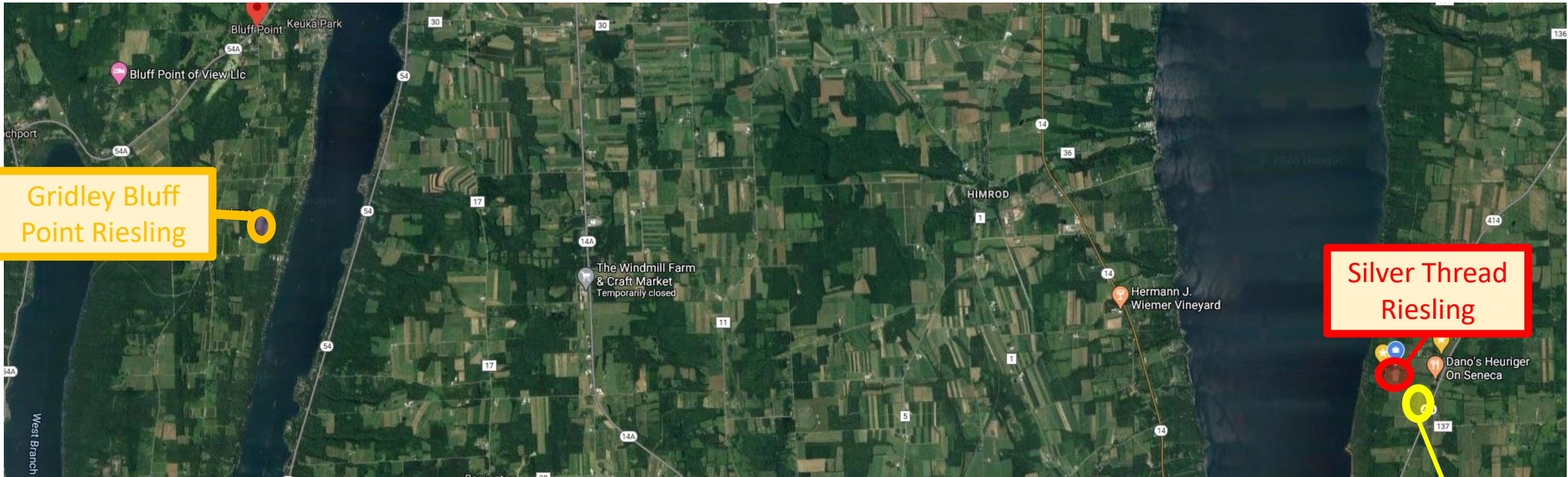
*How do you know when an aged wine is ready to drink?*



# Session 2: Longevity in Riesling



## Satellite Map of Vineyard Sites used by Silver Thread



Gridley Bluff  
Point Riesling

Silver Thread  
Riesling

Doyle  
Fournier  
Riesling

# 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
- Vines are 8-40 years old



**Gridley Bluff Point Vineyard**

- Eastern aspect
- Overlooks Keuka Lake, which is shallower and less massive than Seneca.
- High elevation above the lake, vineyard experiences extremes of cold and hot
- Rocky soil, different parent material than STV, younger rock, different pH
- Vines are 9-20 years old



# 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: Longevity in Riesling



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

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

**Acidity**—the fresh, tart or sour taste produced by the natural organic acids present in a liquid

**pH**—a scale of measurement of the concentration of the effective, active acidity in a solution. Low values indicate high concentrations of acidity and the tart or sour taste that occurs in lemon juice. Values near 7 are effectively neutral. Values between 7 and 14 are found in basic or alkaline solutions such as washing soda. The pH range of most wines is between 2.9 and 4.2. Wines with low pH taste very tart while those with high pHs taste flat or flabby.

**Residual Sugar**—the total quantity of sugars remaining unfermented in the finished wine, including both glucose and fructose. Riesling is made at all levels of residual sugar.

**Sweet Wines**—have been popular since ancient times; the most admired wines of ancient Rome, Italian City-states of the Middle Ages, and 17<sup>th</sup> and 18<sup>th</sup> Century Europe were sweet white wines. Examples include Sauternes, Tokaji, Constantia and Vin Doux Naturel.

**Sweet Wine Making**—sweetness in wine can be achieved by 1.) concentrating the sugar in grapes (noble rot, frozen grapes, or dried grapes), 2.) adding sugar or sweet grape juice (sussreserve) after fermentation, 3.) arresting fermentation (through chilling, filtering out yeast and/or addition of sulfur dioxide) and 4.) adding spirit to grape juice during fermentation (vin doux naturel).