DRY RIESLING 2013





pH: 3.05 Total Acidity: 7.6 g/L Residual sugar: 5 g/L (.5%) Alcohol by volume: 12.3%

International Riesling Foundation taste scale: Dry

Harvest notes: A relatively warm and dry autumn saved an unusually rainy growing season, leading to good quality and ripeness in all four Riesling vineyards used to make this wine.

Winemaker notes: A strategic blend of grapes from four vineyards from across the Finger Lakes, fermented in eight lots to maximize complexity and blending options. Final blend includes estate grown fruit (Seneca Lake) and the following fruit from purchased grapes: Gridley Bluff Point Vineyard (Keuka Lake), Doyle East Seneca Vineyard (Seneca Lake) and Randolph O'Neill Vineyard (Cayuga Lake).

Tasting notes (original): Aromas of lime, white flowers and jasmine with surprising depth, ample minerality, and generous length.

Tasting notes May 2021: Golden hue with mellow oxidative aromas of honey, baked apples and nut oils. Well-integrated acidity with a smooth, mouth-filling texture.

Production: 750 CASES

Release Date: July 2014

Accolades: 88 points *Wine Spectator*, 88 points *Wine Enthusiast*. Previous vintages of this wine have been pictured in *Wall St. Journal & New York Times*; 2012 vintage earned 90 points in *Wine Spectator* and was included on the "Top 100 Best Values" list in the December 31, 2013 issue.