

# Simply the Best Grape Varietal

*“Riesling is to white wine what  
Cabernet Sauvignon is to red: it  
can make entirely different wines  
in different places and can age  
magnificently.”*

-Hugh Johnson and Jancis Robinson, *The World Atlas of  
Wine*





*Memory cue to remember why Riesling is so amazing...*

*Age your Riesling in a*

**C.A.V.E.**

**Complex**

**Ageable**



**Versatile**

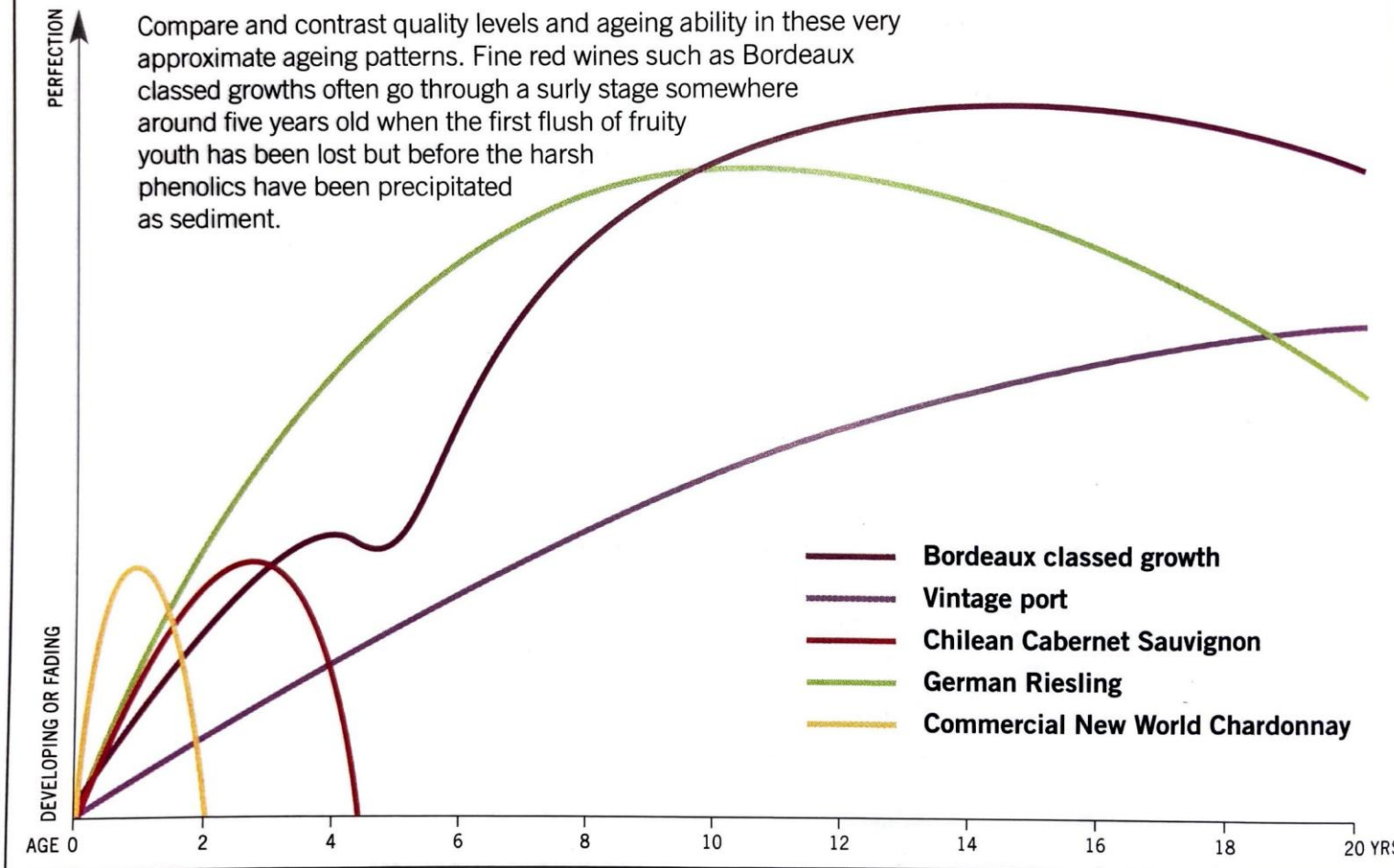
**Expressive**

## Complex: 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



## How wine ages



## Ageable because:

- **Acid**—higher acid will preserve the wine longer (cool growing seasons = better for aging)
- **Sugar**—higher sugar in the wine preserves fruitiness
- **Flavor/Extract**—intense aromas, flavors and substance

# Versatile: Range of Styles and Pairing Options

Dry Riesling	Medium Dry Riesling	Medium Sweet Riesling
White fish	Poultry	Pork
Poached	Roasted	Grilled
Bitter greens, fresh herbs, tomatoes	Cauliflower, potatoes, mushrooms	Onions, sweet potatoes, peppers
Vinaigrette, pesto	Pan sauce, gravy	Barbecue, Teriyaki, Curry
Italian, Finger Lakes	French, Spanish	Indian, Mexican, Thai
Chevre, Havarti	Brie, Gruyere	Cheddar, Smoked Gouda, Blue



IRF RIESLING TASTE PROFILE, TECHNICAL GUIDELINES SUMMARY					
	SUGAR TO ACID RATIO	pH		pH	SHIFT DUE TO pH
DRY	< 1.0	3.1 to 3.2	If	= or > 3.3	Med Dry
				3.5 or >	Med Sweet
MEDIUM DRY	1.0 to 2.0			= or > 3.3	Medium Sweet
				< or = 2.9	Dry
MEDIUM SWEET	2.1 to 4.0			= or > 3.3	Sweet
				< or = 2.9	Medium Dry
				< or = 2.8	Dry
SWEET	= or > 4.1			< or = 2.9	Medium Sweet
				< or = 2.8	Medium Dry

Good article on Balance in Riesling from International Riesling Foundation:  
<https://drinkriesling.com/riesling-rules-book/beauty-in-balance-sweetness-to-acidity>

## Expressive

*“Terroir...is the total natural environment of any viticultural site. No precise English equivalent exists for this quintessentially French term and concept.”*

Major components of terroir are:

- Soil
- Topography
- Macroclimate/mesoclimate /microclimate

These factors combine and are reflected in a site's wines consistently from year to year



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



*Soil profile of Silver Thread Vineyard block 3 showing very shallow topsoil over shale*





### Dry Riesling 2023

**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/toast \_\_\_ cedar/oak

\_\_\_ 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

### Estate Riesling 2023

**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/toast \_\_\_ cedar/oak

\_\_\_ 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 2023

**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/toast \_\_\_ cedar/oak

\_\_\_ 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

### Other Riesling:

**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/toast \_\_\_ cedar/oak

\_\_\_ 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







Renewal Class March 2025

## In Person Classes Featuring Riesling:

*April 13: Finger Lakes vs. The World-  
Riesling & Sparkling*

*May 18: Finger Lakes Riesling & Cheese  
Pairing*

Riesling Expert  
Swag Store:

[Link Here](#)