

Keuka SPRING

2018 Riesling



Vineyard & Winemaking Notes

By blending wines with fruit from three excellent growers, our classic Riesling has become a fine exemplar of this signature varietal of the Finger Lakes. The shorter, cooler 2018 season resulted in vivid flavors that are particularly expressive of our region. Overnight pressing maximized flavor extraction. Partial malolactic fermentation was key to developing the lovely round mouth-feel characteristic of Keuka Spring wines.

Appellation	Finger Lakes
Growers	Humphreys Vineyard, Wagner Vineyards, Martini Vineyards
Varietal	Riesling
Harvest dates	September 30 and October 8-9, 2018
Winemaker	August Deimel
Fermentation	100% primary fermentation in tanks and 50% malolactic conversion
Alcohol by volume	10.5%
Residual sugar	1.8%
Sweetness perception	Semi-dry
Bottling dates	September 12, 2019
Cases produced	482 cases

Tasting Notes

Bright on the nose, this classic Riesling, our perennial top-selling wine, has a juicy, peachy, citrusy mid-palate, and a lovely well-integrated sweetness right through a long, clean finish.

Food Pairing Ideas

Pork and turkey with traditional apple and cranberry condiments. Spicy Thai, Indian curries and Far Eastern dishes.