

Keuka SPRING

2018 Riesling Humphreys Vineyard



Vineyard & Winemaking Notes

From a favored site on Seneca Lake, Humphreys Vineyard provides balanced, intense Rieslings grapes year after year. The vineyard's east-west orientation creates clean and delicious fruit. Our decision to bottle this wine as a single vineyard selection reflects not only our belief in its quality but in the uniqueness of this site. Late-ripened grapes underwent a gentle, eighteen-hour press cycle before fermentation. A long, slow fermentation initiated by the *pied de cuve* inoculation method emphasized and enhanced the substantial structure of this wine.

Appellation	Finger Lakes
Grower	Humphreys Vineyard (southwest Seneca Lake)
Varietal	Riesling
Harvest dates	October 8 and 10, 2018
Winemaker	August Deimel
Fermentation	70% in tanks, 30% in neutral barrels, and 100% malolactic fermentation
Alcohol by volume	11.3%
Residual sugar	0.55%
Sweetness perception	Dry
Vegan	Yes
Bottling date	September 11, 2019
Cases produced	209 cases

Tasting Notes

Our dry Humphreys Riesling delights the nose with hints of citrus and apples, opens in the mouth with mineral notes and a round texture, all capped off with a long clean satisfying finish.

Food Pairing Ideas

The bright, citrusy and mineral character of our Humphreys Riesling loves seafood like crab cakes, lobster in a butter sauce and broiled fish with lemon!