

Keuka SPRING

2018 Semi Sweet Riesling



Vineyard & Winemaking Notes

We sourced the fruit for our 2018 Semi Sweet Riesling from three fine growers at different locations on Seneca Lake. The various lots of grapes underwent long and slow fermentations using the *piec de cuve* technique, which gives wines richness and weight. We stopped fermentation before the yeast could consume all the sugar in the juice, thereby leaving residual sugar to balance the wine's natural tartness and intensify its rich fruit flavors.

Appellation	Finger Lakes
Growers	Wagner Vineyards, Martini Vineyards, Humphreys Vineyard
Varietal	Riesling
Harvest dates	September 30 and October 8-9, 2018
Winemaker	August Deimel
Fermentation	100% fermentation in tanks with 100% malolactic conversion
Alcohol by volume	9.1%
Residual sugar	5.2%
Sweetness perception	Semi-sweet
Bottling dates	September 4, 2019
Cases produced	445 cases

Tasting Notes

Our opulent Semi Sweet Riesling fills the mouth with the lovely sensation of peaches, and finishes with a long and satisfying flourish. This is a wine that loves being sweet!

Food Pairing Ideas

Our Semi Sweet Riesling pairs magically with pork and turkey with their traditional apple and cranberry condiments. And remember that heat and sweet are great companions: this Riesling goes beautifully with spicy Thai, Indian curries and Szechuan dishes.