

# Keuka SPRING

## 2019 Riesling Wiltberger Vineyard



### Vineyard & Winemaking Notes

The French call *botrytis*, a fungus that can grow on the skins of wine grapes, “the noble rot”. *Botrytis* draws moisture from the grape, thereby concentrating the sugars and flavors in the juice.

This is the first wine produced from a block of our Riesling grapes planted in 2013-2016. In October 2019 about 30% of the clusters were happily infected with *botrytis*. We hand-harvested and slowly pressed whole clusters overnight. Primary fermentation was partly performed in neutral barrels and the wine underwent full malolactic conversion to enhance its texture. Fermentation was arrested when the wine’s remaining sugar beautifully balanced its natural tartness.

Appellation	Finger Lakes
Grower	Wiltberger Vineyard (estate)
Varietal	Riesling
Harvest dates	October 18 and 21, 2019
Winemaker	August Deimel
Fermentation	70% in tanks, 30% in neutral barrels, and 100% malolactic fermentation
Alcohol by volume	11.2%
Residual sugar	5%
Sweetness perception	Semi-sweet
Bottling date	February 20, 2020
Cases produced	140 cases

### Tasting Notes

This first single-vineyard wine from our estate Riesling block dances on the palate with ripe stone fruit notes enriched by beautiful natural sweetness. Wiltberger Vineyard Riesling is a limited production wine, available for tasting and sale only at the winery’s tasting room.

### Food Pairing Ideas

Spicier foods like sausages and sauerkraut, curries, Cajun and Thai cuisine meld beautifully with the rich sweetness of our Wiltberger Vineyard Riesling.