

Keuka SPRING

2017 Riesling

Vineyard & Winemaking Notes

By blending wines with fruit from four excellent growers, our classic Riesling has become a fine exemplar of the signature varietal of the Finger Lakes. In 2017, the grapes and our winemaking team defied the odds in turning a cooler and wetter than average growing season into a beautifully balanced and delicious Riesling. Overnight pressing maximized flavor extraction. Partial malolactic fermentation was key to developing the lovely round mouthfeel characteristic of Keuka Spring wines.



Appellation	Finger Lakes
Growers	Humphreys Vineyard, Doyle Vineyards, Wagner Vineyards, Anthony Road Wine Company
Varietal	Riesling
Vintage	2017
Harvest dates	October 10 and 20-23, 2017
Winemaker	August Deimel
Fermentation	100% primary fermentation in tanks, and 10% malolactic fermentation
Alcohol by volume	11.0%
Residual sugar	1.4%
Sweetness perception	Semi-dry
Bottling dates	March 23 and 29, 2018
Cases produced	1365 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.