

Keuka SPRING

2017 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.

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| Appellation | Finger Lakes |
| Grower | Humphreys Vineyard (southwest Seneca Lake) |
| Varietal | Riesling |
| Vintage | 2017 |
| Harvest dates | October 10 and 21, 2017 |
| Winemaker | August Deimel |
| Fermentation | 90% in tanks, 10% in neutral barrels, and 30% malolactic fermentation |
| Alcohol by volume | 11.1% |
| Residual sugar | 0.6% |
| Sweetness perception | Dry |
| Bottling date | March 27, 2018 |
| Cases produced | 455 |

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!