

Keuka SPRING

2017 Riesling Ice Wine



Vineyard & Winemaking Notes

Genuine Riesling ice wines are a scarce delicacy. Thin Riesling grape skins rarely withstand the rigors of late fall and early winter weather to reach the prolonged 12-17°F temperature that freezes the berries solid on the vine. The stars aligned for us over the holidays in 2017 with a very small block of Riesling grapes grown by our longtime friend Harry Humphreys on Seneca Lake. Harry and our winemaker August quickly picked the frozen grapes with half-numb fingers. The beautiful result, months later, is this delicious genuine Riesling ice wine, our first!

Appellation	Finger Lakes
Growers	Humphreys Vineyards (southwest side of Seneca Lake)
Varietal	Riesling
Vintage	2017
Harvest date	December 29, 2017
Brix at harvest	40.3°

Winemaker	August Deimel
Fermentation	100% in tanks
Alcohol by volume	11.5%
Residual sugar	19%
Sweetness perception	Sweet
Vegan	Yes

Bottling date	May 25, 2018
Production	76 cases (920 individually numbered 375mL bottles)

Tasting Notes

Enticing on the nose, luscious peach notes fill the mouth, a perfect balance of flavor, sweetness, tartness and alcohol. A long and rich finish caps off this exceptional example of the bewitching qualities of genuine ice wine.

Food Pairing Ideas

Hard cheeses, pâté de foie gras (unflavored, unspiced), delicate desserts like fruit tarts.