

Dry Riesling Argetsinger Vineyard 2016

Appellation: 100 % Finger Lakes A.V.A.

Grape varieties: Riesling 100 %

Vineyards:

Argetsinger Vineyard 100 %

The vineyard is located on the SouthEast side of Seneca Lake below the village of Burdett. The 4 acre Riesling vineyard is located high above Seneca Lake on top of a steep hillside with a slope of 15 %. This vineyard, planted in the early eighties, is particularly rocky and well drained. The soil composition is Howard gravel over limestone; a unique soil composition in the Finger Lakes region.

The rocky soil and the age of the vines combine to produce a low vigor site rarely producing even two tons per acre. The Riesling clone is 198 and the rootstock is 3309C. The trellis system is Vertical Shoot Positioning. The age of the vines is now close to 35 years.

Vintage

2016 was an exceptionally warm and sunny vintage in the Finger Lakes region.

As a result we had a combination of great ripening conditions and a smaller crop with cluster weights being down. Ripening conditions were optimal and the grapes were harvested under ideal conditions.

Vinification

All of the grapes were hand harvested on October 19 under excellent conditions

All grapes were whole cluster pressed with a long and gentle press cycle. After racking, the Riesling juice was fermented at low temperature to preserve all of the delicate and nuanced aromas. After racking, the Riesling was aged on the fine lees over the Winter prior to blending, filtration and bottling. Bottling did not begin until June to allow the Riesling character to further develop in the tanks prior to bottling.

Analysis

Alc 12.8

pH 3.18

TA 8.1 g/l

RS 3 g/l or 0.3 %