

DRY RIESLING, GLINT 2020

TASTING NOTES

Made from the top, ripest rows of the Limestone Springs vineyard and given extra skin contact in the cellar to coax out its luminosity, sensuous texture and generous complexity of lush tropical fruit.

VINEYARD

- White Springs vineyard (estate)
- Clones 198
- Rootstock: 3309C
- Soils: Honeoye loam over limestone
- Exposure White Springs has eastern exposure
- Trellis White Springs has VSP trellis system

GROWING SEASON

- Mild winter and spring resulting in good fruit set
- Warm and sunny summer and fall seasons resulting in no disease pressure and unusual ripeness
- Harvest date October 25 (last Riesling lot harvested)
- Harvest brix 22.8
- machine harvest

WINEMAKING

- Destemmed and crushed into tank press
- Given about 18 hours of skin contact with closed valves, prior to pressing
- Long and cool fermentation at about 14 C
- Aged on fine lees until spring

ANALYSIS

- Alcohol: 13.3 %, Residual sugar: 0.4 %. Total acidity: 7.7 g/l, pH 3.32