



RIESLING

NEW YORK PREMIUM SELECTION

Old World Tradition, New World Innovation

VINIFICATION TECHNIQUE

This noble grape, originally from the Johannisberg region in Germany, found the ideal growing conditions in New York State, particularly the cool rolling slopes of the Finger Lakes region where this Riesling is sourced from. Cold-fermented to keep the fresh fruit flavors and aromas, it is bottled the spring after harvest to capture the fruity essence of the Riesling grape.

SENSORIAL DESCRIPTION

This Riesling has delicate floral aromas of pear and apple. Its off-dry character is perfectly balanced by the crisp finish. Fruity with rich varietal character, this award-winning wine is a critics' choice as well as a real crowd pleaser.

ANALYSIS

Alcohol: 12%
Residual Sugar: Off-dry (4%; 40g/L)
pH: 3.10
TA=7.0 g/L Tartaric

SERVING SUGGESTIONS

Perfect as an apéritif or with salads and an excellent accompaniment to any spicy dish, especially ethnic and Asian foods. Superb with sushi and sashimi.

ACCOLADES

Our best-selling premium selection, recognized as the blue bottle chosen to be served in the Clinton White House and a winner in all competitions entered.

