

Riesling



Vinification Technique

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

Description

Our most popular wine, this Riesling has delicate aromas of pear, apple and fresh blossoms, and its off-dry character is perfectly balanced by the crisp finish. Full-fruited with rich varietal character, this award-winning wine is a serious effort and yet a real crowd-pleaser.

Analysis

Alcohol 12%

Residual Sugar: off-dry (2%)

Serving Suggestions

Perfect as an aperitif or with salads, and an excellent accompaniment to any spicy dish, especially Asian foods.

Superb with sushi and sashimi.