



# DRY RIESLING

NEW YORK PREMIUM SELECTION

*Old World Tradition, New World Innovation*

## VINIFICATION TECHNIQUE

For this wine's production, we use only the noble Johannisberg Riesling grapes which originated in Germany. Riesling has found the perfect second home on the cool, green slopes of New York's Finger Lakes region. Often bottled slightly sweet, this version is cold-fermented to dryness.

## SENSORIAL DESCRIPTION

This surprisingly dry, white wine offers bright aromas of fresh lime, tropical fruit and has a light mineral quality. Very crisp, with the mouth-watering taste of Granny Smith apples, it is well-balanced, with a lingering finish.

## ANALYSIS

Alcohol: 12%

Residual Sugar: Dry (<1%; 10g/L)

pH: 3.30

TA= 6.9 g/L Tartaric

## SERVING SUGGESTIONS

A great "al fresco" summer wine, excellent with sushi, ceviche, shellfish, grilled vegetables and salads with goat cheese.

## ACCOLADES

Awarded the highest medal of any Dry Riesling from the U.S. at the 11th Canberra International Riesling Challenge in Australia attracting world-class level wines from Riesling-producing countries.

