2013

Lake Effect Vineyard® Riesling

Lake Ontario, New York State

VINTAGE

2013 bud break was on schedule in Spring, and we had a beautiful long lasting summer with warm sunny days through half of October.

SINGLE VINEYARD

In New York State, Riesling rules. Eighty percent of our Lake Effect Vineyard® was initially laser planted with five clones of grafted Riesling vines. Located on Little Sodus Bay, an inlet of the Great Lake Ontario, in the small resort village of Fair Haven, NY the friendly lake-effect breezes moderate the harsh winters keeping our vines warm and blanketed with snow in winter while cool in summer. This unique microclimate combined with our rich Glacial Till and Clay soils helped create this delicious fruit forward Riesling that showcases the harmonious balance of green apple tart with sweet floral nectar. This wine was fermented in single blocks and was left on lees in stainless steel tanks for seven months to add texture prior to bottling.

WINEMAKING

TBD

TASTING NOTES

TBD



2015
DOUBLE GOLD

FINGER LAKES INTERNATIONAL WINE COMPETITION
to benefit CAMP GOOD DAYS

Vintage	2013 Inaugural Vintage
Appelation	Lake Ontario (no AVA), New York State (AVA)
Composition	100% Riesling
Clones	10, 90, 110, 198, and 239
Alcohol	12.8%
Production	892 cases
WineMakers	Aaron Roisen and Cameron Hosmer
Bottled Date	September 9, 2013

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