

# EMPIRE ESTATE 2016 DRY RIESLING

## 2016 VINTAGE

2016 will be remembered as a drought year in the Finger Lakes, as almost no rain fell from late May until late August. Despite this stress and the fact that all the vineyards are dry farmed, the vines handled the weather without issue and delivered Riesling as bright and fresh as we would normally hope for. Overall, it would appear that the 2016 Rieslings will have character somewhere in between the elegance of the 2014s, and the power of the 2015s; an admirable balance that is a hallmark of the Finger Lakes.

## VINIFICATION

Harvest occurred over a two-week period from October 6th right up to a major rain event on October 21st; allowing the grapes to be picked at peak ripeness. Each vineyard site was vinified entirely separately to best bring out individual character; from cold soaking decisions, to fermentation style, to storage in stainless steel or neutral oak. After resting through winter and spring, the wines were then blended together and bottled in early summer. The vineyard sites have a mix of mineral soil types ideal for dry Riesling, including: shale & gravel, shale & clay, sand over shale, and limestone & shale.

## TASTING NOTES

A brilliant yellow-gold color, on the nose this Riesling combines piercing mineral tones of shale, limestone & gravel, with aromas of green apple, lemon, citrus blossom and golden apricot. On the palate, lemon-lime acidity carries flavors of golden apple, grapefruit pith and ginger through a long, savory, mineral finish.

## TECHNICAL DATA

Alcohol: 12.7%      pH: 3.09  
TA: 7.30g/L      RS: 2.5g/L

A limited number of 1.5L Magnums are also available.

