

# EMPIRE ESTATE 2015 DRY RIESLING

## 2015 VINTAGE

The 2015 vintage began with a very cold winter, followed by a rainy spring; fortunately, the weather turned warm and completely dry from that point forward. With a lighter fruit set resulting from a cold winter prior, a dry autumn gave the grapes plenty of time to develop remarkably ripe flavors. Riesling showed ripe & dense fruit character, with brisk underlying acidity, framing what is now viewed as a very powerful vintage.

## VINIFICATION

Harvest occurred over a two-week period in mid-October to catch the grapes 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 shimmering silver-yellow color, on the nose this Riesling brings aromas of shale, crushed stone & minerals, as well as fruit tones of ripe apricot, golden apple and baked lemon. An intense burst of acidity hits the palate, carrying along with it flavors of ginger, lemon and lime zest, and golden peach that carry into a long, mineral-laced finish.

91 Points James Suckling  
90 Points Wine Advocate

## TECHNICAL DATA

Alcohol: 12.6%      pH: 3.01  
TA: 7.35g/L      RS: 5.07g/L  
1,760 Cases Produced.

A limited number of 1.5L Magnums are also available.



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