

EMPIRE ESTATE 2014 DRY RIESLING

THE 2014 VINTAGE

The 2014 vintage began with a very harsh winter that reduced the potential yields of many vineyards throughout the Finger Lakes region - with fewer clusters to bear fruit, vines were able to focus on less, but higher-quality, fruit bunches. A long summer with excellent diurnal temperature fluctuation, followed by a warm and sun-filled autumn, brought a harvest of excellent quality: Riesling in particular showed generous fruit character backed by intense acidity, resulting in a very favorable harvest for the region.

VINIFICATION

Harvest was entirely in October over a few weeks with the last block brought in a few days before Halloween. The wine was fermented in stainless steel. The final blend is a composite of vineyard sites from both the East and West side of Seneca Lake. 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 straw-yellow color, on the nose this Riesling is mineral-focused, with river rock & shale aromatics, lemon-lime & white peach tones. Brisk acidity hits the palate right away, carrying stone fruit & salty mineral character through to a high-toned citrus finish.

91 Points Wine Enthusiast
90 Points Wine Advocate

TECHNICAL DATA

Alcohol: 12.0%
RS: 5.34 g/L
TA: 7.56 g/L
Malic: 2.99 g/L
pH: 2.99

990 Cases Produced.

Empire Estate is exclusively represented by Third Leaf Wines. For information about distribution or export please contact: sales@thirdleafwines.com

