

EMPIRE ESTATE 2017 DRY RIESLING RESERVE

2017 VINTAGE

Vintages are a true variable in the Finger Lakes, in the Old World sense. Following 2016's heat and drought, 2017 delivered one of the coolest, longest growing seasons in well over a decade. From budbreak through mid-November, the Finger Lakes had even, cool weather before a two month stretch of solid sun during harvest. The result is the best vintage for Riesling since the storied 2008s; wines that are drinking well with youth, but have the structure and acidity to age for years to come.

VINIFICATION

Made from one vineyard site, this Reserve is a response to a wine that rose to the top in the cellar and was special from the moment the grapes were picked. Harvested later than any other of our vineyards (the Monday of Thanksgiving week!), the grapes were cold soaked overnight and, after pressing to stainless steel tanks, took six months to complete fermentation. The Reserve was then aged on the full lees until late-summer so that it could better integrate its power and opulence prior to bottling.

TASTING NOTES

Golden-yellow in color, this Riesling delivers aromas of candied lime, ripe yellow apple, baked lemon, ginger spice and subtle herbs, all backed by nervy crushed rock & smoky mineral notes. Intense & focused on the palate, with significant richness and weight to balance acidity, the finish carries mineral & fruit tones with great length.

TECHNICAL DATA

RS: 1g/L
TA: 6.3g/L
pH: 3.28
ABV: 13.0%

A limited number of 1.5L Magnums are also available.

