



## LOWER CAYWOOD VINEYARD RIESLING 2016

*100% Riesling*  
*East side of Seneca Lake (Lodi, NY)*  
*Soils: shale*  
*Hand-harvested, sorted, and whole cluster pressed*  
*Harvest Date: Oct. 11*  
*Fermented with indigenous yeasts*  
*Fermented and aged in neutral barrels*  
*Residual Sugar: 0.3%*  
*Production: 146 cases*  
*Alcohol: 13%*

### VINTAGE

2016 was an incomparably dry year in the Finger Lakes with the least amount of rainfall during the growing season since 1973. A mild winter was followed by a practically moistureless June and July with only 1.5 inches of rain each month. August was the warmest since 1973 in terms of growing degree days, yet our grapes managed the water stress well and remained healthy, allowing for steady ripening. Due to an impending mid-October storm, the vintage came to a rapid conclusion with Riesling picked about two weeks earlier than normal. Harvest from every site was stacked in tight succession in order to bring in a pristine crop. Due to the dry, abbreviated season, we had no botrytis in 2016, the flavors remain fresh, and acidity is vibrant. We are particularly excited that we were able to harvest the 2016 Rieslings in our brand new winery. We also began high density plantings of Pinot Noir and Riesling on our home farm.

We hand harvested almost exclusively with a second hand sort at the winery, followed by whole cluster pressing and fermentation with indigenous yeasts. Gentle fermentations continued into June of 2017 in order to finish bone dry.

### TASTING NOTES

*Candied lemon – apple skin – rosemary*

*These 40+ year old vines are part of the original Charles Fournier plantings, planted on shale with minimal topsoil. This savory wine centers on candied lemon, apple skin, fennel and rosemary.*