

2012

GIBSON VINEYARD RIESLING



APPELLATION:	Finger Lakes
HARVEST DATE:	October 4, 2012
BRIX AT HARVEST:	19.4°
RESIDUAL SUGAR:	3.9%
ALCOHOL:	9.9%
TA:	8.7 g/L
PH:	2.98
CASE PRODUCTION:	100 Cases
BOTTLING DATE:	JULY 2, 2013

VINEYARDS:

Our Gibson Vineyard Riesling makes its debut with the legendary 2012 vintage, and honors the vineyard owner, Marty Gibson. Mr. Gibson hails from a prominent Finger Lakes wine grape growing family, and his ten acre vineyard on the west side of Seneca Lake is optimally located to take advantage of gentle warm lake breezes that add degree days to the growing season. Soil Type: 50% Cayuga Silt Loam, Eroded, 8-15% Slopes, and 50% Howard Gravelly Loam, 8-15% Slopes

VINTAGE SUMMARY

After a mild winter, bud break occurred in mid-March, very early by comparison to recent vintages. Late March presented wine growers with sleepless nights, as several frost events threatened this promising vintage. Although some damage occurred, Bellangelo and its premium growers endured the spring, only to experience a long, dry summer, with rains that were perfectly timed to provide necessary moisture to the vines, without too much moisture accumulation. In all, the 2012 vintage proved to be a near perfect vintage for the Finger Lakes, and a very special year for Bellangelo's fine wines.

FERMENTATION & AGING

This single vineyard Riesling was fermented slow to preserve its delicious fruit, and fermentation was stopped when the sugar/alcohol balance was at its optimum level to create a rich, luscious wine.

WINEMAKER'S NOTES:

- Nose:** Wet Stone, Focused Myer Lemon, Lemon Zest
- Palate:** Lemon Tart, Nectarine, Kiwi, Star Fruit
- Finish:** Burst of Fruit

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OUR GIBSON VINEYARD RIESLING MAKES ITS DEBUT WITH THE LEGENDARY 2012 VINTAGE, AND HONORS THE VINEYARD OWNER, MARTY GIBSON. MR. GIBSON HAILS FROM A PROMINENT FINGER LAKES WINE GRAPE GROWING FAMILY, AND HIS TEN ACRE VINEYARD ON THE WEST SIDE OF SENECA LAKE IS OPTIMALLY LOCATED TO TAKE ADVANTAGE OF GENTLE WARM LAKE BREEZES THAT ADD DAYS AND WEEKS TO THE GROWING SEASON. LATE INTO THE FALL, THIS SINGLE VINEYARD RIESLING WAS FERMENTED SLOW TO PRESERVE ITS DELICIOUS FRUIT, AND FERMENTATION WAS STOPPED WHEN THE SUGAR/ALCOHOL BALANCE WAS AT ITS OPTIMUM LEVEL TO CREATE A RICH, LUSCIOUS WINE. 2.88 PH, 8.7 G/L TA, ALCOHOL: 9.9%, RESIDUAL SUGAR 3.9% + 100% GIBSON VINEYARDS, HARVESTED OCTOBER 4, 2012 AT 19.4 BRIX + SOIL TYPE: 50% CAYUGA SILT LOAM, ERODED, 8-15% SLOPES, AND 50% HOWARD GRAVELLY LOAM 8-15% SLOPES + WINEMAKER, IAN BARRY + 100 CASES PRODUCED

IRF® | DRY | MEDIUM DRY | MEDIUM SWEET | SWEET | CONTAINS SULFITES

BELLANGELO
2012 GIBSON VINEYARD RIESLING
ALC. 9.9% BY VOL. FINGER LAKES PRODUCT OF THE USA

NET CONTENTS 750 ML
PRODUCED AND BOTTLED BY: VILLA BELLANGELO DUNDEE, NY
www.bellangelo.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

RIESLING