

Bellangelo

1866 RESERVE

Riesling

APPELLATION:	FINGER LAKES
HARVEST DATE:	OCTOBER 4, 2012
RESIDUAL SUGAR:	1.9%
ALCOHOL:	11%
TA:	7.98 g/L
PH:	2.98
CASE PRODUCTION:	99 CASES
BOTTLING DATE:	AUGUST 24, 2013
RELEASE DATE:	ANTICIPATED TO BE EARLY 2014



VINEYARDS

Our 1866 Reserve Riesling makes its debut with the legendary 2012 vintage, and honors the distinct legacy of early grape grower and proprietor, Dr. Byron Spence. The fruit for this wine stems entirely from the Gibson Vineyard, located just north of the winery. 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 beautiful vintage for the Finger Lakes, and a very special year for Bellangelo's fine wines.

VINIFICATION

The fruit for this wine was harvested on October 4, 2012 at 19.4 degrees brix, entirely from the Gibson Vineyard. One half of this blend was fermented slow and cool to preserve its fruit, and fermentation was stopped when the sugar/alcohol balance was at its optimal level. The other half of this blend was fermented and aged sur lie in neutral oak barrels for eight months.