



2012 SEMI-DRY RIESLING

APPELLATION:	Finger Lakes
HARVEST DATE:	September 21, 2012 & October 4, 2012
RESIDUAL SUGAR:	1.8%
ALCOHOL:	11%
TA:	7.95 g/L
PH:	3.03
CASE PRODUCTION:	345 Cases
BOTTLING DATE:	JULY 2, 2013

VINEYARDS

Our Semi-Dry Riesling was sourced from two premium vineyards – Morris Vineyard (15%) harvested on September 21, 2012; and Gibson Vineyard (85%) harvested on October 4, 2012. Morris Vineyards spans 129 acres of alluvial and loamy soils that express remarkable minerality in the vineyards aromatic varietals. Gibson Vineyards is planted with a two acre block of Riesling on the west side of Seneca Lake and is optimally located to take advantage of gentle warm lake breezes that add degree days to the growing season.

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.

FOOD PAIRING


Riesling is renowned for its exceptional food pairing versatility, but we would like to suggest pairing it with Lobster Bisque, Garden Garlic Poached Salmon, or Fried Goat Cheese Salad.

WINEMAKER'S NOTES

Nose: Peach, Mandarin Orange, Hints of Rose Pedal

Palate: Peach, Honeydew Melon

Finish: Firm, Fresh



BELLANGELO
2012 SEMI-DRY RIESLING
FINGER LAKES
ALC. 11% BY VOL. PRODUCT OF THE USA

2012 SEMI-DRY RIESLING

AT BELLANGELO, WE FOCUS ON CRAFTING AUTHENTIC WINE THAT OFFERS A MAXIMUM EXPRESSION OF FINGER LAKES TERROIR. RIESLING IS RENOWNED FOR ITS EXCEPTIONAL FOOD PAIRING VERSATILITY, BUT WE WOULD LIKE TO SUGGEST PAIRING IT WITH LOBSTER BISQUE, GARDEN GARLIC POACHED SALMON, OR FRIED GOAT CHEESE SALAD. SEE OUR WEBSITE FOR RECIPES.

3.03 PH, 7.95 G/L TA, ALCOHOL 11%, RESIDUAL SUGAR 1.8% • 85% GIBSON VINEYARDS, HARVESTED OCTOBER 4, 2012, 15% MORRIS VINEYARDS, HARVESTED SEPTEMBER 21, 2012 • FOR SOIL TYPES AND ADDITIONAL INFORMATION, PLEASE VISIT OUR WEBSITE WINEMAKER, IAN BARRY • PROPRIETORS, THE MISSICK FAMILY • 303 CASES PRODUCED

IRF®

DRY | MEDIUM DRY | MEDIUM SWEET | SWEET

CONTAINS SULFITES

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.

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

