



# 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

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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

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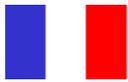
DRY | MEDIUM DRY | MEDIUM SWEET | SWEET

**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





## 2012 RIESLING DEMI-SEC

<b>APPELLATION:</b>	Finger Lakes
<b>DATES DE VENDANGE:</b>	21 Septembre 2012 & 4 Octobre 2012
<b>TAUX DE SUCRE RESIDUEL:</b>	1.8%
<b>ALCOOL:</b>	11%
<b>ACIDITE TITRABLE:</b>	7.95 g/L
<b>PH:</b>	3.03
<b>PRODUCTION:</b>	345 caisses
<b>DATE DE MISE EN BOUTEILLE:</b>	2 Juillet 2013

### VIGNOBLES

Notre Riesling Demi-Sec provient de deux vignobles réputés : Morris Vineyard (15%), récolté le 21 Septembre 2012 et Gibson Vineyard (85%) récolté le 4 Octobre 2012. Le domaine Morris Vineyards s'étend sur 129 acres (environ 52 hectares) de sols alluviaux et glaiseux qui expriment une minéralité remarquable dans les aromatiques des variétés provenant de ce vignoble. Le domaine Gibson Vineyard a deux parcelles de Riesling d'une superficie de 2 acres (soit un peu plus de 8000 m<sup>2</sup>) sur la rive ouest du lac Seneca qui se situent de façon optimale pour bénéficier pleinement de la brise chaude en provenance du lac qui ajoute quelques degrés et rallonge la saison.

### MILLESIME

Après un hiver doux, les premiers bourgeons sont apparus à la mi-mars, soit très en avance par rapport aux années précédentes. Les épisodes de gelée de la fin du mois de Mars qui mettaient en danger ce millésime prometteur ont causé bien du souci à nos viticulteurs. Malgré quelques dommages, Bellangelo et ses viticulteurs ont passé le printemps pour traverser un été long et chaud, avec une pluviométrie parfaite, apportant à la vigne l'humidité nécessaire quand elle en a eu le plus besoin mais sans excès. En somme, le millésime 2012 dans les Finger Lakes flirte avec la perfection et s'annonce comme une année très prometteuse pour les vins de Bellangelo.

### ACCORD METS & VINS

Le Riesling est réputé pour sa capacité exceptionnelle à accompagner des mets divers et variés, mais nous souhaitons suggérer en particulier les mets suivants : Bisque de Homard, Saumon Poché à l'Ail du Jardin ou Salade de Chèvre Chaud.

### NOTES DE L'ŒNOLOGUE

**Arômes:** Pêche, mandarine, notes de pétales de rose.

**En bouche:** Pêche, melon d'Espagne.

**Finish:** Ferme et frais.



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