

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2013 DRY RIESLING

2013 GROWING SEASON SUMMARY

Wet was the defining word for the early months of the 2013 growing season. Above average rainfall lasted through June, July and the first part of August. The moisture and heat resulted in vigorous canopy growth that required a great deal of attention in the vineyards. By mid August, the wet summer gave way to an extended and beautiful dry ripening period post veraison.

Moisture pressures returned in late September, as later ripening varietals experienced site specific intensive disease pressure. In large part, the premium Seneca Lake vineyards that Bellangelo has partnered with (the Tuller, Gibson, Morris and Sawmill Creek Vineyards) were able to mitigate much of the disease pressure, and in some instances and varietals, the warm August and September enabled grapes to achieve brix levels higher than were seen in the extended and warm 2012 growing season. Temperatures dropped quickly as fall approached, and by the last of Bellangelo's Riesling harvests on November 22, 2013, the temperature was barely 20°F. Overall, 2013 was a difficult yet beautiful vintage that enabled the unique Finger Lakes combination of beautifully ripe fruit with mouth watering levels of acidity.

TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2013 Dry Riesling

Nose: Green Apple, Early Pear, Flint and Wet Stone

Palate: Lime, Green Apple

Finish: Electric on the Palate with Lingering Citrus and Green Apple

Riesling is renown for its exceptional food pairing versatility due to its high acid and beautiful flavors, but we would like to suggest pairing it with Broiled Baby Lobster Tail with Coriander Butter, Sweet and Sour Chicken and Apricot Skewers, or Watermelon Feta Salad with Olive and Mint.

TECHNICAL DATA

Composition: 100% Riesling

Vineyards: Gibson Vineyard (63%), Morris Vineyard (30%), Tuller Vineyard (7%)

Appellation: Seneca Lake, Finger Lakes

Harvest Dates: October 3 & 10, 2013

Brix at Harvest: Pressed Average 20°

Alcohol: 11.3%

pH: 2.98

TA: 9.5 g/L

Residual Sugar: .8%

Fermentation: Stainless Steel 93%, Neutral Oak 7%

Malolactic Fermentation: None

Barrel Aging: 7% aged for 3 months in neutral oak barrels, periodic batonnage

Type of Oak: 100% 4-10 year-old French oak

Bottling Date: May 7, 2014

Bottle: Antique Green Hock 750mL

Closure: Premium Natural Cork

Production: 475 cases

Release Date: Anticipated January 2015

Suggested Retail Price: \$18.00

