

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2014 RIESLING

2014 GROWING SEASON SUMMARY

The story for the 2014 vintage actually begins in the early months of the new year, as the region was gripped by the now arctic air resulting in lows of -10 degrees. Consequently, crop-load was generally reduced by around 20-30% on average for vinifera varieties.

In what had been a rather wet and often very cool year, we entered September nearly two weeks behind where we traditionally are for that time of year. The extremely wet conditions contributed to enormous disease pressure. Suddenly however, as September began, we entered a period that led even the most senior viticulturist in the region to recognize that it was the best September in several decades. We ended the month with less than one inch of rain, and experienced a higher number of growing degree days than usual. September was remarkable for many days above 78 degrees, but with cool nights in the 50 degree range. October continued the trend, though with a steady cooling pattern in place. All varieties reached physiological ripeness, while retaining higher than usual levels of acidity.

TECHNICAL DATA

Composition: Riesling 100%

Vineyards: Gibson Vineyard (50%), Kashong Glen Vineyard (50%)

Appellation: 100% West Side of Seneca Lake, Finger Lakes

Harvest Dates: Gibson Vineyard: October 20, 2014, Kashong Glen: October 14, 2014

Alcohol: 11.8%

pH: 3.15

TA: 9.6 g/L

Residual Sugar: 18 g/l

Fermentation: Our Riesling is a cuvée drawn from several distinct fermentations and aging regimens. Utilizing neutral oak and stainless steel, and fermenting with indigenous and cultured yeasts, and including a small lot of skin fermented Riesling, we create a palette from which to blend this wine.

Malolactic Fermentation: None

Oak Use and Regimen: 40% Barrel Fermented and Aged, Neutral French Oak (100%)

Stainless Steel: 60%

Bottling Date: March 21, 2015

Bottle: Amber Hock 750mL

Closure: Premium Natural Cork

Production: 425 cases

