

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2015 BERRY SELECT RIESLING

2015 GROWING SEASON SUMMARY

Narrowly avoiding a late spring frost, the growing season of 2015 got off to a tenuous and slow start that was forced to confront a very wet June. Concern over rot and slow growth was tempered as heat accumulation began to slowly mount. Ultimately, 2015 was the warmest vintage when measured by heat accumulation since 2012. It wasn't until August that the heat accumulation became as apparent in the vineyard. Similar to 2014, the late summer period of warm dry weather helped position harvest to begin slightly earlier than in 2014.

Harvest decisions were hastened by mid-September rains that ushered in a sense of urgency for picking, and brought cooler weather as well. Fortunately, warm pockets enabled us to prolong picking decisions in some mesoclimates, and seek greater ripeness in our red wines and development in our dessert wines. The weather pattern specifically fostered development of botrytis at the Kashong Glen Vineyard site, and served as a source for the production of the winery's first berry select Riesling.

TASTING NOTES & FOOD PAIRINGS

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

2015 Berry Select Riesling

Nose: Orange marmelade, coupled with intense notes of clove, honey and candied fig

Palate: A melange of stewed pear, apple and apricot, with delightful citrus rind acidity

Finish: A lengthy finish, with lingering tangerine and ginger

Our 2015 Berry Select Riesling is a special wine, deserving a place at the end of a meal to celebrate your most cherished gatherings of friends and family.

TECHNICAL DATA

Vintage: 2015

Composition: Riesling (100%)

Vineyard(s): Kashong Glen Vineyard (100%)

Harvest Date(s): November 23, 2015

Brix at Harvest: 36.2° Brix

Alcohol: 9.4%

pH: 3.50

TA: 7.3 g/L

Residual Sugar: 164 g/L

Fermentation: Hand harvested clusters of Riesling were hand sorted at the winery. Single botrytis berries were selected and separated for separate vinification. Berries were crushed by foot and fermented at ambient temperatures averaging 48° F.

Malolactic Fermentation: None

Oak Use and Regimen: None

Bottling Date: June 30, 2016

Bottle: Antique Green Bar Top Hock 375mL

Closure: Premium Natural Cork

Production: 120 bottles, 10 Cases

Release Date: December 1, 2017

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES