

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2015 DRY 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, in some sites such as the Gibson Vineyard, warm pockets enabled us to prolong picking decisions in some meso-climates, and seek greater ripeness in some of our wines. In all, 2015 was challenging, but with enough warmth and sun to move phenological and sugar ripeness in the right direction.

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 Dry Riesling

Nose: Early season pear and honey-crisp apple, hints of raspberry, eucalyptus, wet stone, and citrus rind

Palate: Tart apple and tangerine, blended with herbal notes of basil, and lemon grass

Finish: Generous weight carries a lengthy tart apple and citrus finish

TECHNICAL DATA

Composition: Riesling (100%)

Vineyard(s): 63% Tuller Vineyard, 9% Gibson Vineyard, and 28% Kashong Glen Vineyard

Harvest Date(s): October 1, 2015, October 18, 2015, and October 19, 2015 (respectively)

Alcohol: 12.5%

pH: 3.01

TA: 9.2 g/L

Residual Sugar: 4.5 g/l

Fermentation: All Riesling uninoculated and fermented in and aged on lees in a blend of stainless steel and neutral barrels.

Malolactic Fermentation: Partial malolactic on a portion of barrel fermented Kashong Glen Vineyard harvest, to moderate acidity

Oak Use and Regimen: 30% of wine fermented and aged in neutral oak

Bottling Date: September 3, 2016

Bottle: Antique Green Hock 750

Closure: Premium Natural Cork

Production: 280 Cases

Release Date: February 1, 2017

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

TULLER
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES