

EMPIRE ESTATE 2017 DRY RIESLING

2017 VINTAGE

Vintages are a true variable in the Finger Lakes, in the Old World sense. Following 2016's heat and drought, 2017 delivered one of the coolest, longest growing seasons in well over a decade. From budbreak through mid-November, the Finger Lakes had even, cool weather before a two month stretch of solid sun during harvest. The result is the best vintage for Riesling since the storied 2008s; wines that are drinking well with youth, but have the structure and acidity to age for years to come.

VINIFICATION

Harvest occurred over a month-long period, starting two weeks later than average, on October 18th and concluding on November 20th. This long harvest stretch before winter cold set in allowed for the grapes to reach peak flavor ripeness, while the coolness of the season preserved their freshness. Each vineyard site was vinified entirely separately to best bring out individual character; from cold soaking decisions, to fermentation style, to storage in stainless steel or neutral oak. After resting through winter and spring, the wines were then blended together and bottled in early summer. The vineyard sites have a mix of mineral soil types ideal for dry Riesling, including: shale & gravel, shale & clay, sand over shale, and limestone & shale.

TASTING NOTES

Dazzling silver-gold in color, on the nose there are intense mineral aromas of shale, gravel & limestone, combined with notes of white flower, golden apple, peach & lemon oil. A focused burst of acidity hits the palate, followed by flavors of fresh apricot, lime & grapefruit pith, all leading to a weighty, savory mineral finish.

91 POINTS James Suckling

TECHNICAL DATA

Alcohol: 12.4% pH: 3.18
TA: 7.05g/L RS: 2g/L

A limited number of 1.5L Magnums are also available.

