

EMPIRE ESTATE 2016 DRY RIESLING RESERVE

2016 VINTAGE

2016 will be remembered as a drought year in the Finger Lakes, as almost no rain fell from late May until late August. Despite this stress and the fact that all the vineyards are dry farmed, the vines handled the weather without issue and delivered Riesling as bright and fresh as we would normally hope for. Overall, it would appear that the 2016 Rieslings will have character somewhere in between the elegance of the 2014s, and the power of the 2015s; an admirable balance that is a hallmark of the Finger Lakes.

VINIFICATION

Made predominantly from one vineyard site, this Reserve blend is a response to a wine that rose to the top in the cellar and had seemed special from the moment the grapes were picked. Harvested cool and pressed to small stainless-steel tanks to allow for more hands-on work, the Riesling took five months to finish primary fermentation. The Reserve was aged on the full lees until mid-summer so that it could better integrate its power and opulence prior to bottling.

TASTING NOTES

Golden in color, this Riesling delivers intense aromas of baked golden apple, lemon cream, and candied ginger, along with savory tones of garden herbs, all backed by river rock & smoky mineral notes. Simultaneously rich and broad, yet focused on the palate, the finish balances ripe fruits & minerals with tremendous length.

91 Points Wine Spectator

TECHNICAL DATA

Alcohol: 13.4% pH: 3.25
RS: 1 g/L TA: 6.05g/L

A limited number of 1.5L Magnums are also available.

