

2017 Suhru Dry Riesling

100% Riesling

Appellation: New York State

Harvest Date: 10/18/17

Bottling Date: 3/7/17

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.55 g/L

pH: 3.24

Residual Sugar: 8g

Alcohol: 12.3%

Tasting Notes

Made entirely in stainless steel tanks to accentuate the minerality of the wine, this Dry Riesling retains a zingy vibrant acidity and flowery, perfumed aromas. Pale yellow in color, hints of apricot and peach abound from the glass with a nice minerality and flinty mid palate. An excellent sipping wine, the crisp acidity in this Dry Riesling means it pairs wonderfully with seafood, Asian cuisines, barbecue, and spicier dishes.

Winemaker Notes

Made entirely in stainless steel tanks to accentuate the minerality of the wine, this Dry Riesling retains a zingy vibrant acidity. The fruit for our Riesling is grown in the Finger Lakes Region of New York, on Seneca Lake in Hector, NY.

