

# AARONAP CELLARS

## 2014 RIESLING



### Wine Summary:

Riesling is a grape that offers a little something for everyone. Racy acidity, slight sweetness, minerality, and loaded with juicy fruit aromas. Originally hailing from the cool wine growing regions of Germany, one of the best places to grow riesling in the New World is the Finger Lakes Region of upstate New York. The glacial soil provides ample minerality, while the deep waters of the Finger Lakes provide cool nights during the summer to maintain the crisp acidity.

### Tasting Notes:

The pale straw color gleams in the glass while the nose is greeted with a bouquet of lime, melon, rhubarb, green apple, honeysuckle, & floral aromas. The palate is awoken by the broad minerality and teased with tingling acidity that perfectly balances the just slightly off-dry sweetness.

**Food Pairing Suggestions:** A perfect combination with Alsatian-style cheeses like Jasper Hill Farm's Alpha Tolman. Also excellent with roast pork and apples, Chinese or Thai foods, grilled bratwurst, or simply a warm sunny day on the patio.

### Technical Data:

*Varietal Composition:* 100% Riesling

*Appellation:* Finger Lakes, New York

*Aging Protocol:* 100% Stainless steel for 12 months then bottle aged for additional 12 months.

*Alcohol by volume:* 12% *Residual sugar:* 750 mg/L *Production Volume:* 612 bottles

### Vintage and Production Notes:

2014 did not start auspiciously in the Finger Lakes. Record cold temperatures during the winter were followed by a cold spring and a wet summer. However, the clouds parted in August and the sun shone bright and warm throughout September and October, which allowed the Riesling grapes to fully ripen. Around Keuka Lake, our partner vineyard allowed the grapes to hang on the vines into late October before being picked. Gentle pressing and cold fermentation resulted in the citrus-forward aromas, while aging on lees enhanced the mineral notes.