



Tech Sheet

Dry Riesling 2006

Bottled. April 10, 2007
Production. 424 cases
Appellation. Finger Lakes

Residual Sugar. 0.2%
Alcohol. 12% by Vol.
Total Acidity. 8.9 g/L
pH. 3.4

Winemaker's Notes.

A crisp, refreshing dry Finger Lakes Riesling, with green apple and floral overtones. Delicious with light fish and seafood (crab!), white meats and subtle Asian cuisine.

