

red tail ridge winery



2009 Dry Riesling, RTR Vineyard Finger Lakes, NY



Tasting Notes

Aromas and flavors of ginger, jasmine, lemon, and limestone. Traces of honeysuckle, spice and petrol in the nose and on the palate. Grippy citrus peel finish.

Viticulture

- Estate vineyard, planted in 2006-7
- Clones: 90, 110 and 239
- Trellis: VSP
- 3' x 8' spacing
- 2-3 clusters/shoot
- Shoot-thinned

Winemaking

- Small-lot stainless steel ferments (250 + 600 gals)
- 18 °C ferment temp
- 53 days to completion
- 0% ML
- Vin13 + EPII yeast

Wine Details

- Machine Harvested: October 27th, 2009
- Yield: ~6 lbs/vine
- pH 3.15
- TA 9.1 g/L
- RS: 8.2
- Suggested retail: \$18.95
- Cases prod: 353

Accolades

- Wine Spectator Score: 88
"Friendly for a dry version, with enticing apple and pear notes laced with a hint of tangy lime that extends through the finish. Shows nice purity. Drink now through 2012. 353 cases made." – J.M.
- **Silver Medal:** 2011 San Francisco Chronicle International Wine Competition
- **Silver Medal:** 2011 Pacific Rim Intl Wine Competition
- **Gold Medal:** 2011 Los Angeles Intl Wine & Spirits Competition

red tail ridge winery

846 State Route 14, Penn Yan, NY 14527
(315)536-4580, www.redtailridgewinery.com