



red tail ridge winery

**2010 Semi-Sweet Riesling, Geneva-Dresden Bench  
Finger Lakes, NY**



**Viticulture**

- Red Tail Ridge Vineyard
- Clones: 110, 198, 90 and 239

**Wine Details**

- Machine Harvested: Sept. 23<sup>rd</sup>, and Oct. 8<sup>th</sup>
- Yield: ~6 lbs/vine
- pH 3.03
- TA 7.88 g/L
- RS – 26 g/L
- Sug Retail: \$13.95
- Cases prod: 424

**Winemaking**

- Small-lot stainless steel ferments
- 18 °C ferment temp
- 13 days to partial completion; 23 days (blend legs)
- 0% ML
- multiple yeast strains

**Accolades**

- Wine Spectator Score: 85  
*“Shows friendly, soft-textured peach, quince and persimmon notes, followed by a dried pineapple-tinged finish. Drink now. 424 cases made.” –J.M.*
- **Best in Class:** Gold Medal: 2011 Pacific Rim Intl Wine Competition
- **Gold Medal:** 2011 San Francisco Intl Wine Competition

**Tasting Notes**

Melon, pineapple and apricot aromatics and flavors on the palate. More subtle notes of candied ginger and fresh nectarines. Significant viscosity with a lengthy finish.

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846 State Route 14, Penn Yan, NY 14527  
(315)536-4580, [www.redtailridgewinery.com](http://www.redtailridgewinery.com)