

# BOUNDARY BREAKS

## DID YOU KNOW?

### Riesling is not just a sweet wine.

- Riesling is the most versatile and food-friendly wine in the world.
- The Finger Lakes is known for making the best Rieslings in the US.
- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.

## 2019 RIESLING BUBBLY DRY #356



### WHAT MAKES RIESLING BUBBLY DRY #356 SPECIAL

- We harvest the fruit for this wine earlier to ensure a crisp, refreshing sparkling character.
- We use a state-of-the-art process to add carbon dioxide to the wine following fermentation.
- The result is an affordable, pleasing sparkling wine suitable for any occasion, not just holidays.

### 2019 VINTAGE NOTES:

The 2019 vintage was considered "typical" for the Finger Lakes. It was not marked by any extremes. Much of the fruit was able to hang on the vines through the end of October to achieve maximum ripeness. We harvested slightly earlier for sparkling wines.

### TECHNICAL NOTES

**Country:** USA

**Region:** New York

**AVA:** Finger Lakes

**Varietal:** 100% Estate Riesling

**Harvest Date:** Oct.. 15, 2019

**Brix at Harvest:** 21.0

**Winemaker:** Chris Stamp, Ben Stamp

**Fermentation:** Stainless; forced carbonation

**Alcohol:** .12%

**Residual Sugar:** 1.0%

**Titrateable Acidity:** 8.3 g/l

**pH:** 3.00

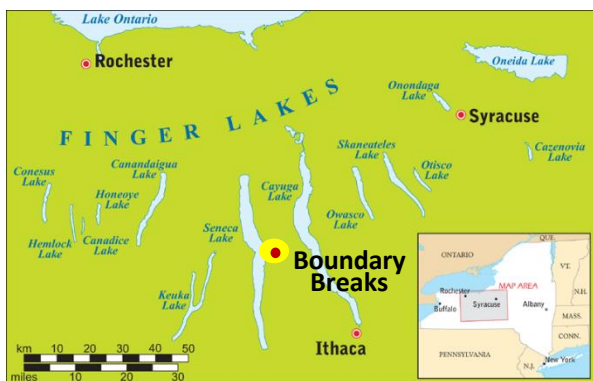
**Bottling Date:** March, 2020

**Cases Produced:** 1,600; **SRP:** \$19.95

### SELLING POINTS: RIESLING BUBBLY DRY #356

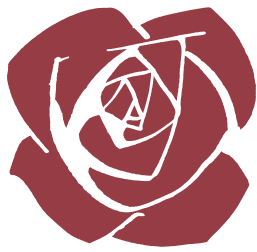
At one time, sparkling wines from New York State were some of the best-selling sparkling wines made in the United States. The cool climate of the region makes it ideal for this style of wine.

**WHAT DOES THE NUMBER, "356", REFER TO?** When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within in a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site. **Clone 356** possesses uncommon flavor at lower levels of ripeness which makes it a fit for sparkling wine.



**ABOUT US:** Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

**WHAT MAKES OUR WINES DISTINCTIVE:** Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.



# LAKEWOOD

VINEYARDS

## Lakewood Vineyards 3Generations Riesling

2016

Finger Lakes, NY, USA

Alcohol by Volume: 12.9%

Total Acidity: 8.3g/L

Residual Sugar: 2.2 g/L

PH: 3.05

Cases Produced: 191

Retail Price: \$20.00

Varietal Composition: 100% Riesling

AVA: Finger Lakes

Vineyard Selection: 100% Gigliotti Vineyards -  
West Side Seneca Lake

Produced & bottled by:

Lakewood Vineyards

4024 State Route 14

Watkins Glen, NY 14891

607-535-9252

[www.lakewoodvineyards.com](http://www.lakewoodvineyards.com)

*Lakewood Vineyards is a family owned and operated farm winery established in 1988. Chris Stamp, grandson of the farm's founders, has been making the wines for each of the winery's 25 vintages. David Stamp, another grandson, oversees the grape growing, and has been working the farm his whole life. The 80 acres of vineyards includes some vines dating back to 1952, and currently consists of 15 varieties.*



# RYAN WILLIAM VINEYARD

## 2018 Dry Riesling

### TASTING NOTES

Fresh citrus on the nose evolves into yellow apple on the palate. The elegant mouthfeel is balanced perfectly with bright acidity, while the finish is framed with a touch of minerality. With only a hint of residual sugar this Dry Riesling is perfectly balanced to pair with seafoods of all kinds, but is quite enjoyable to drink on its own!

### TECHNICAL INFORMATION

Alcohol: 11.5%

Sugar: 9.5

TA: 7.8

pH: 3.1

Suggested Retail: \$17.95



Est. 1979



# Hermann J. Wiemer

## VINEYARD

### SEMI-DRY RIESLING 2019

Our versatile, Kabinett-style Riesling is marked by a refined interplay of sweetness and freshness. Harvested in the beginning of our season, this delicate, fruit-forward wine reveals the classic flavors of the variety. The Riesling grape is known for expressing well in any range, from dry to sweet. Our semi-dry style exhibits a rich mouthfeel and a satisfying finish. Its mango-like juiciness makes this crowd-pleasing wine appropriate for summer sipping, or for pairing with a myriad of full-flavored foods.

**Appellation:** Seneca Lake AVA  
**Estate Selection:** Magdalena, Josef, and HJW vineyards, and Seneca Lake AVA  
**Harvest Dates:** October 6th-18th, 2019  
**Yield:** 3 tons per acre  
**Residual Sugar:** 2.5%  
**ABV:** 11.0%  
**Vinification:** Whole cluster press, cold fermentation  
5+ months



Josef & Magdalena  
Vineyards



HJW Vineyard

SENECA LAKE

#### OUR FARMING & WINEMAKING PRACTICES

- As of 2004, we eliminated the use of herbicides
- Our core soil management techniques include the usage of organic compost and cover crops
- All estate fruit is hand-harvested and hand-sorted
- Our fermentations rely on indigenous yeasts
- We do not use fining or filtering additives
- Our sulfur usage is below certified organic levels (EU)

#### HERMANN J. WIEMER VINE NURSERY

Central to the care we take in our production is the HJW Vine Nursery. The nursery is a source of regional expertise and a platform for tailoring our vineyard approach with careful precision. It is a key link between our healthy soils, robust vines, and the excellence that we strive for in every wine.

## SEMI-DRY RIESLING 2018



SILVER THREAD  
VINEYARD



Owner-winemakers Paul and Shannon Brock represent the new generation of young winemakers propelling the Finger Lakes region to prominence. At the helm of Silver Thread since 2011, the couple has shepherded the estate winery (est. in 1982) to new heights with a focus on expressive, terroir-driven Riesling. Estate vines are farmed bio-intensively, a holistic, non-chemical approach. Small-batch wine production does not exceed 3,000 cases. The turtle image is a local Native American artifact that reminds us to care for the land and water that give us the gift of wine.

### VINEYARD NOTES

Semi-dry Riesling is a strategic blend of grapes from our own vineyard and a trusted grower-partner. Our 36-year-old, biologically-farmed vineyard perched on the edge of Seneca Lake provides minerality and elegance (13% STV Estate Vineyard). Gridley Bluff Point Vineyard sits high above Keuka Lake on a mix of loose shale and loam and contributes intense aromatics and tropical fruit (87%).

### VINTAGE NOTES

2018 was a challenging vintage with lots of rain late in the season, but meticulous vineyard practices and careful hand-harvesting produced a healthy crop with fully developed flavors. Harvest occurred in tries throughout the month of October. Fermentation was arrested to allow gorgeous natural sweetness to balance the crisp acidity.

### TASTING NOTES

Silver Thread Semi-Dry Riesling shows aromas of apricot, peach, quince, and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish. Drink now or cellar for 5-8 years.

CASES PRODUCED: 200  
ELEVAGE: 5 months in stainless steel  
DATE BOTTLED: March 2017  
ALCOHOL: 9.7%  
ACID: 8.4 g/l  
PH: 3.22  
RESIDUAL SUGAR: 24 g/L

**ACCOLADES** *Wine Spectator*: 90 points. "Stylish, with a beam of yellow apple, white peach and yuzu flavors gliding through. Polished in feel on the finish, showing subtle underlying tension. Drink now through 2021."

1401 Caywood Rd., Lodi, NY 14860 (607) 582-6116  
www.silverthreadwine.com info@silverthreadwine.com





# RIESLING 2015

**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate

## WINE PROFILE

**Harvest Date:** September 28, 2015 (R), October 16, 2015 (V)

**Harvest Brix:** 20.8° (R), 27.2° (V)

**Blend:** 84% Riesling, 16% Vignoles

**Acidity:** 8.55 g/L **pH:** 3.27

**Residual Sugar:** 2.8% **ABV:** 11.5%

**Bottling Date:** May 10 and 12, 2016 **Production:** 591 CASES

**Wine Release Date:** November 12, 2018

## VINTAGE NOTES

February went on the record as the coldest in Central NY. Winter passed slowly into a cool spring with several frosty mornings while May through July were humid and featured torrential downpours. However, these weather events had little consequence for our vineyards. As has been the case the last few years, a warm and sunny September made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

## WINEMAKER'S NOTES

Harvested from three of our vineyard blocks and co-fermented in stainless steel tanks with W15 yeast. Vignoles added to tank in December 2015, where wine was aged until bottling.

## TASTING NOTES

"Sunny, bright aromas of peach, pineapple, and tangerine jump from the glass in this late-release Riesling. Semidry in style, it is succulent and juicy yet shows wonderful grip and tension to balance all those tropical and stone-fruit flavors."—*Wine Enthusiast*

## AWARDS

- *Wine Enthusiast* Editor's Choice, 90 Points (September 2019)
- *Wine & Spirits*, 93 Points (August 2020)

