



2019 Kabinett Riesling

Growing Season: 2019 present itself with late bud break which pushed harvest about two weeks later than it usually would be. September into October was beautiful, a dry contrast to the previous year which helped facilitate the later than usual season. However, despite the sunny dry conditions the vintage showed itself as a high acid year.

Fruit Processing: This fruit came from the new block of Three Brothers Riesling and was the first vinifera pick off our farm for the year. About 1.9 tons were gently whole cluster pressed.

Fermentation: This juice was inoculated with Steinberger and fermented slightly cool with an average temperature of 58°F. Fermentation lasted for 27 days before it was arrested with some residual sugar for balance.

Post fermentation: This wine was kept on lees for 8 months before being racked, heat and cold stabilized, filtered and bottled. This was done to help balance the mouthfeel.

Blend composition: 100% Riesling

Winemaker's Direction: To create a Kabinett style wine, which is typically high acid and low alcohol. This wine as a residual sugar of 1.5%, however because the acidity level is so high it is considered a dry wine. There is a lot going on here but the driving force is acidity.

Tasting Notes: This wine is a very special type of wine with a low alcohol and high acid content. Lemon zest, tangerine, and mandarin oranges are supported by racy acidity and a note of lees.

Vintage: 2019

Vineyard: Three Brothers Estates, Eastern Seneca Lake

Appellation: Seneca Lake, Finger Lakes

Wine Chemistry at Bottling:

TA: 13.8g/L pH: 2.68 R.S.: 1.5% ABV: 9.0%

Bottling date(s): July 7, 2020

Case count: 122 cases

Harvest Date: September 21, 2019

Fruit Chemistry at Harvest:

TA: 13.6g/L pH: 2.91 Brix: 17.5

The perfect

ROSÉ



VINTAGE	2019
APPELLATION	LAKE ERIE
RESIDUAL SUGAR	0.42%
ALCOHOL	12%
VARIETIES	CHAMBOURCIN (100%)
WINEMAKING/ FERMENT NOTES	GENTLY PRESSED CHAMBOURCIN GRAPES GIVE THIS WINE A HINT OF COLOR, DELICATE BERRY FLAVORS AND CRISP ACIDITY. A TOUCH OF SWEETNESS AND DELICATE FRUIT FLAVORS FINISHES THE WINE AND CREATES A REFRESHING SUMMER WINE.
PH.	3.53
TA.	6.75 G/L
VINEYARD(S)	VARIOUS VINEYARDS THROUGHOUT THE LAKE ERIE APPELLATION
FOOD PAIRING(S)	SALMON, SALAD, PORK CHOPS, SUSHI, DRIED FRUIT



BEVERAGE TESTING INSTITUTE
WORLD WINE PACKAGING COMPETITION
BEST LABEL SERIES, 2021

