



ANTHONY ROAD WINE COMPANY

Vintage Notes

An arctic winter was just the beginning of the many challenges to the 2014 growing season. Extreme temperatures that plummeted well below zero degrees Fahrenheit on multiple occasions resulted in the bud mortality of many varieties. Those grapes hardest hit were Merlot, Gewurztraminer, Pinot Noir and Pinot Gris. The cool temperatures extended late into the spring providing a lagging start to the growing season. The summer was comfortable, albeit a little wet, which required careful attention in the vineyard to keep mildew pressure at bay. Approaching the harvest, there were questions as to the ripeness potential of the crop. September was a savior month with warm and dry days that helped to slowly ripen the grapes and present to us a vintage that shows great promise.

Vineyard Notes

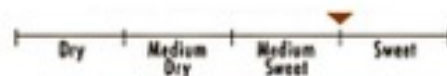
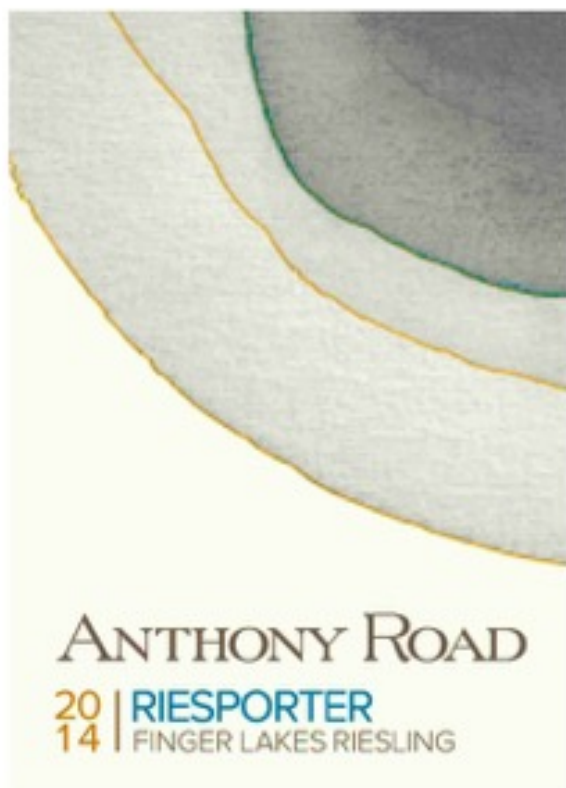
The Riesling for this wine was harvested from our Martini Family Vineyard Riesling Block 9 and the T&D Vineyard. The soil composition for both sites is Honesoye Silt Loam. These Riesling blocks are VSP (Vertical Shoot Positioning) trained. The fruit was harvested on October 18th.

Winemaking Notes

Searching for new expressions of our region's beloved grape Riesling, we turned to a forgotten method of white grape vinification. Fermenting white grapes on the skins as if it were a red wine extracts different aroma, flavor and structure compounds from the grape. Once fermentation was finished we moved the wine into neutral French barrel to age for 9 years. Neutral grape spirit was added to the wine after aging and the sweetness was adjusted to help balance the alcohol and acidity.

Tasting Notes

Aromas of menthol, toasted almond and hazelnut, caramel, candied lemon, burnt lemon, honey and toasted spice. Flavors of marzipan, honeycomb, candied lemon and sage. There is a warmth from the alcohol upfront that mellows and reveals the savory, nutty and spicy flavors. There is lovely intensity and length of enjoyment.



Technical Data

Brix at Harvest	19.5 Brix
Residual Sugar	59 g/L
pH	3.23
Total Acid	8.11 g/L
Alcohol	18.0%
Cases Produced	53



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