



ANTHONY ROAD WINE COMPANY

Vintage Notes

Extreme cold and ample amounts of snowfall hampered the spirits in the early months of 2015. Two harsh winters in a row caused widespread bud mortality resulting in a lighter fruit set for 2015. The chill extended into the early Spring before the thaw began. From late Spring through mid August the growing weather was very agreeable. Just enough rain and many sunny and comfortable days. Mid August through September the weather was warm and dry, perfect conditions for ripening the fruit. The low yields and warm and dry conditions resulted in an earlier harvest for most varieties. The quality of the fruit was very high and the resulting wines are rich and complex yet still very elegant and lively.

Vineyard Notes

The Riesling for this wine came from our Martin Family vineyard Riesling Blocks R1 & R2 R. The fruit was harvested on the 8th of October. Honeoye Silt Loam is the soil composition of these two blocks. These vines are VSP trained (Vertical Shoot Positioning).

Winemaking Notes

We allowed this wine to ferment spontaneously from its native yeast. The purity of this process results in a wine that is one of the truest expressions of our vineyard. The wine stopped fermenting on its own thus the result of this sweeter style of the Art Series Riesling.

Tasting Notes

Wet stone, candied lemon, raspberry, thyme and hints of petrol help define only some of the many aromas in this wine. Viscous in body with with great structure, minerality and well integrated acidity. Flavors of sweeter grapefruit, pineapple, honeydew melon and parsley herb invite more discovery of this wine. The flavors linger long on the palate.



2015 Riesling “Art Series” Finger Lakes

Technical Data

Brix at Harvest	20.6 Brix
Residual Sugar	47 g/L
pH	3.03
Total Acid	7.55 g/L
Alcohol	10.2%
Riesling	100%
Cases Produced	230

