

# Fulkerson Winery

Fulkerson Wine Cellars LLC

3/28/2017

Dundee, NY 14837-8828

## 2017 Dry Riesling

Estate Grown and Bottled; Finger Lakes AVA

Fulkerson Winery's Riesling wines are all estate grown on a mixture of soils. Each cuvee is treated with the utmost respect to pull the character out of the soil and showcase

the terroir of that particular vineyard site. With five Riesling cuveés, Fulkerson Winery can offer a Riesling for every occasion.

*"A fragrant honeyed white peach nose leads you to vivid and fresh lime and mineral notes. The lively crisp, mouthwatering finish will refresh your palate for the next bite of grilled scallops, blackened fish or spicy cuisine."*

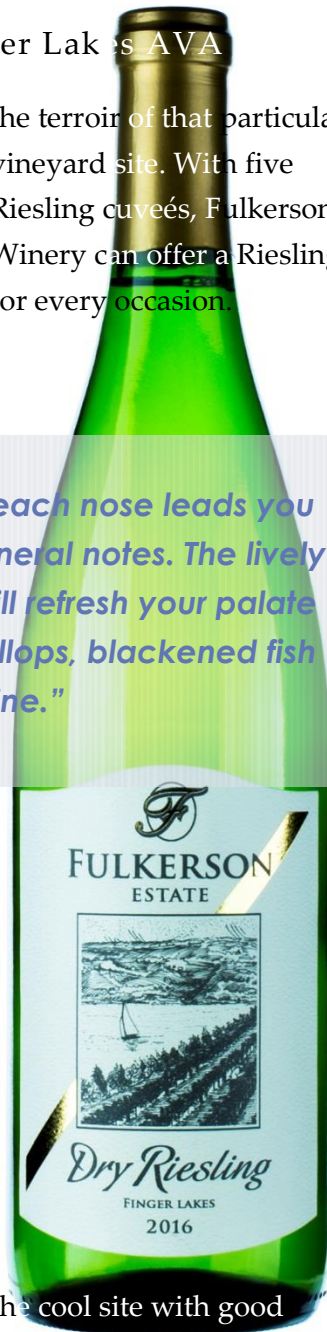
## Viticultural Notes

Grape: Riesling

Harvest Date: October 15, 2017

Grown on one of the best sites on our farm, The Riesling planting which is utilized for our Dry cuvee is situated on Odessa clay soil. The vineyard is situated on the lower half of the original 1805 family farm. The heavy Odessa series gives a light citrus nose and flavor, with good minerality, while

the cool site with good morning sun limits disease pressure, yielding clean fruit.



## Winemaking Notes

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**Bottling Date:** 3/19/2018

**Cases Bottled:** 499

**Fermentation:** Stainless Steel

**Yeast:** Vin 13

**Alcohol by Volume:** 12.3%

**Labeled alcohol:** 12%

**Brix at Harvest:** 22

**Residual Sugar:** 0.7%

**IRF scale:** Dry

**TA (Titratable Acidity):** 8.7g/l

**pH:** 3.26

**Age ability:** 1-4 years in cool temperatures and out of direct sunlight. Our Dry Riesling is produced with immediate consumption in mind.

**Serving Temperature:** 55°-60°F

**Tasting Notes:** A fragrant honeyed white peach nose leads you to vivid and fresh lime and mineral notes.

**Pairing Suggestions:** Grilled scallops, roast chicken, blackened fish or spicy cuisine.

