

Fulkerson Winery

Fulkerson Wine Cellars LLC

3/28/2017

Dundee, NY 14837-8828

2016 Semi-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 cuvees, Fulkerson Winery can offer a Riesling for every occasion.

Let the fragrant sweet nose of green melon, pear and honey lead you on to vibrant refreshing tastes of crisp lemon and grapefruit. Pairs nicely with everything from seafood, to poultry, to pork. All of our Rieslings are made from estate grown grapes.

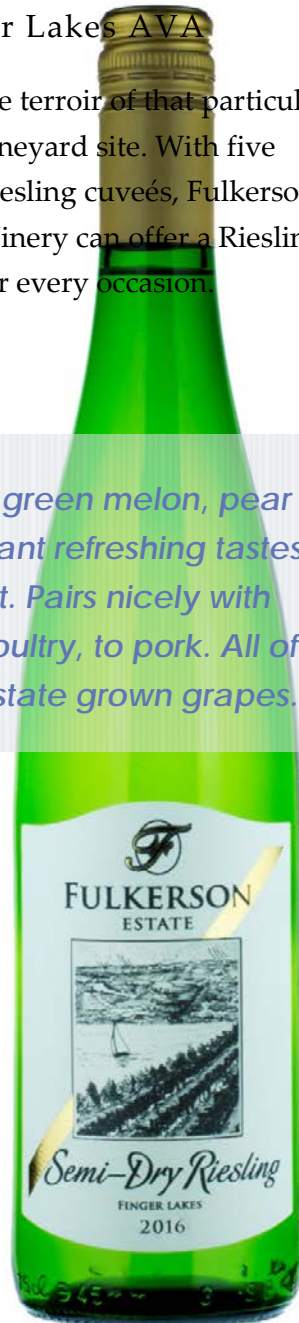
Viticultural Notes

Grape: Riesling

Harvest Date: October 15, 2016

Grown on one of the best sites on our farm, The Riesling planting which is utilized for our Semi-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 taught citrus character, 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: 3/18/2017

Cases Bottled: 1327 (750ml and 1500ml)

Fermentation: Stainless Steel

Yeast: Vin 13

Alcohol by Volume:

Labeled alcohol: 11%

Brix at Harvest: 21.2

Residual Sugar: 2.5%

IRF scale: Medium-Dry

TA (Titratable Acidity): 7.8g/l

pH: 3.06

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

Serving Temperature: 55°-60°F

Tasting Notes: Green melon, pear, honey with flavors of citrus.

Pairing Suggestions: Seafood, Chicken, Pork

