



2017 RESERVE RIESLING

Estate Grown and Bottled; Seneca Lake 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, palate, or preference.

WINEMAKING NOTES

Bottling date: 09/06/2018

Cases bottled: 137

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 12%

Labeled alcohol: 12%

Brix at harvest: 22

Residual sugar: 0.2%

IRF scale: Dry

TA (Titratable Acidity): 9.5g/L

pH: 3.5

Age ability: 2-4 years.

Serving temperature: 48°-55°F

Tasting notes: Steely dry acidity with crisp citrus, warm nectarine and smooth ripe peach.

Pairing suggestions: Salad, chicken, turkey, seafood.



"In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers."

VITICULTURAL NOTES

Grape: Riesling

Harvest date: October 16, 2017

Grown on one of the best sites on our farm, The Riesling planting which is utilized for our Reserve cuvee is

situated on deep sandy soil. The vineyard is situated on the upper half of the original 1805 family farm surrounding the site of our family cemetery. The light soil gives a delicate citrus nose and flavor, with

good minerality and balance allowing for a completely dry Reisling.