

2017 SKIN FERMENTED 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. Fermented on the skins, as if it was a red wine, this 'orange' Riesling has interesting notes of spice.

WINEMAKING NOTES

Bottling date: 06/19/2019

Cases bottled: 104

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 11.5%

Labeled alcohol: 11.5

Brix at harvest: 21

Residual sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 6.5g/L

pH: 3.64

Age ability: 2-6 years.

Serving temperature: 55°-65°F

Tasting notes: Riesling character with a sweet agave finish.

Pairing suggestions: Fish, pasta.

"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 located on the site of an ancient alluvial deposit from 'Big Stream' that

cuts through the southern part of our property. The light tropical and peach nose and flavor, with good minerality is characteristic of the deep root system of this vineyard block.

This is our first attempt at an 'orange' wine, and we hope you enjoy the result, I know we have been!