



2017 SWEET 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: 07/06/2018

Cases bottled: 302

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 10%

Labeled alcohol: Table Wine

Brix at harvest: 22

Residual sugar: 5%

IRF scale: Sweet

TA (Titratable Acidity): 8.7g/L

pH: 3.4

Age ability: 1-4 years.

Serving temperature: 48°-55°F

Tasting notes: Green melon, pear and honey; lemon, grapefruit.

Pairing suggestions: Pasta, poultry, pork, spicy foods.



"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 sweet cuvee is

situated on deep gravel soil. The site of an ancient eluvial 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, lending very well to this style of winemaking.