KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2015 Goldman Vineyard Riesling

Varietal Composition: 100% Riesling Vineyard: Goldman; western Keuka Lake

Alcohol: 11.1% Residual Sugar: 7 g/L Final pH: 3.01 Final TA: 9.2 g/L

Date Bottled: June 17, 2016 **Total Production:** 101 cases

Harvest Data

Harvested: October 3, 2015

Brix: 21.6 pH: 3.00 TA: 10.3 g/L

Vinification

Hand harvested
Settled outside for 24 hours at ambient temperatures
Racked, inoculated with RHST
46- day fermentation at 55°F
Aged on fermentation lees for 8 months
No fining agents used
Vegan friendly
Sterile filtered at bottling

Vinevard

The Goldman Vineyard is just over one acre, the first Riesling planted by Mel and Dorothee in 1998. The vineyard sits next to the winery and tasting room on the Westside of Keuka Lake on a relatively flat part of the hillside, before sloping sharply downwards. On the flatter part and more western edge of the site, the soils are a silty-loam formed from glacial till with large stone fragments that has stratified over time. As the vineyard starts sloping towards the lake, the soils change to be more loam-based with large amounts of dense glacial till, where bedrock sits only 10-feet below the soil surface.

