

KEUKA LAKE VINEYARDS

FINE ESTATE WINES

Tech Sheet

2017 Upper Eastside Dry Riesling

Varietal Composition: 100% Riesling

Vineyard: 100% Upper Eastside

Final Analysis

Alcohol: 12.1%

Residual Sugar: 3.2 g/L

Final pH: 3.04

Final TA: 7.4 g/L

Date Bottled: June 12, 2018

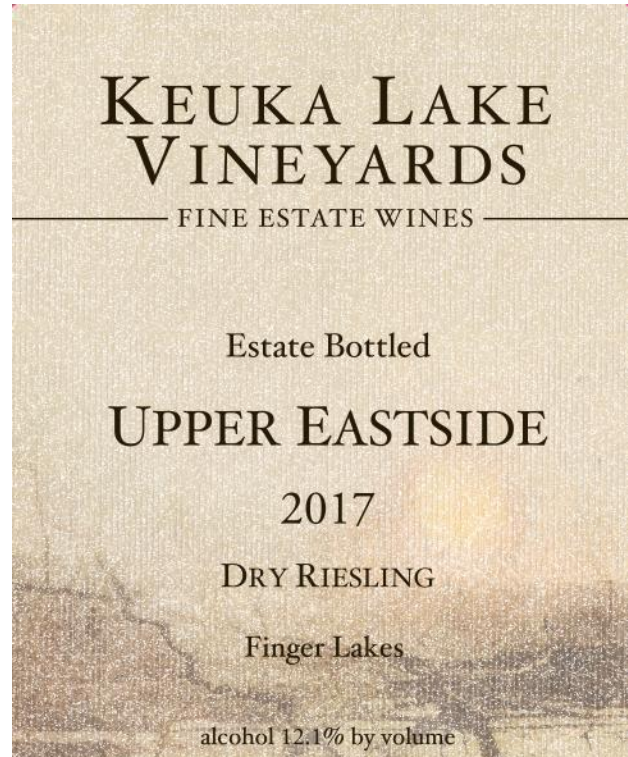
Total Production: 195 cases

Harvest Data

Upper Eastside

Harvested: October 24, 2017

Brix: 21.6



Vinification

The Upper Eastside fruit was hand harvested before destemming, crushing, and pressing into stainless steel tank. The juice was allowed to settle for 48 hours before inoculation with RHST yeast. Fermentation took five weeks at temperatures less than 64°F. Naturally cold stabilized by winter cellar temperatures. Vegan friendly.

Vineyard

The Upper Eastside vineyard site is two acres of Riesling and is located on the east side of Keuka Lake. Made of mostly clay sediment with dense glacial till, the soils are moderately well-drained as they slope downwards toward the lake.

The Upper Eastside vineyard overlooks Keuka Lake on the east hillside about 1/2 mile above the lake. There is excellent airflow. The grafted Riesling vines of clone 239 were planted in 2004. Soils are well-drained glacial till with limited organic content and no man-made nitrogen fertilizers or herbicides are used. The fruit yield in 2017 was 1.63 tons per acre. Pruning, leaf pulling, cluster thinning and harvesting are all done by hand. Sprays are limited to what is absolutely necessary.