



2016 MARGRIT RIESLING

Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels.

This single vineyard Riesling is inspired by Willy Frank's wife Margrit, a woman in the Frank family known for her enthusiasm for life and fierce devotion to her family. As a beloved woman, mother and grandmother, Margrit's contributions to the family business have been immeasurable.



VARIETY:	100% Riesling.
VINEYARD:	100% Seneca Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12% Alc. 3.0 g/L Residual Sugar. 3.21 pH. 7.4 g/L TA.
PRODUCTION:	190 Cases.

VINTAGE

The 2016 vintage was one of the hottest, sunniest and driest we can remember. The grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Yields are lower but the grapes express greater concentration.

VINEYARD

The grapes from this single vineyard come a single plot on our Seneca estate vineyards. This plot was planted in 2008 with clones 356 and 90 on 3309 rootstocks. Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Bone dry with great acidity. The riper vineyard site expresses tangerine, stone fruits, peach, pear, and dried apple fruit carried by firm, tense acids.

FOOD PAIRING

Swordfish (Lightly Grilled), Bratwurst, Pork Chops (Simply Prepared), Summer Fruits, Salmon (Raw, Poached), Scallops.

ACCOLADES

91 Points Wine & Spirits

90 Points Wine Spectator

