

# 2018 Suhru Dry Riesling

100% Riesling

Appellation: New York State Bottling Date: 1/7/19 Aging: Stainless Steel tanks Fermentation: Stainless Steel TA: 8.23 g/L pH: 3.21 Residual Sugar: 8g Alcohol: 12.25%

## **Tasting Notes**

Made entirely in stainless steel tanks to accentuate the minerality of the wine. Notes of tangerine and orange peel abound from the glass mixed with a light muskiness on the nose, light yellow in color this Finger Lakes grown Dry Riesling has notes of honey apricot, starfruit and hints of fig.

## Winemaker Notes

Made entirely in stainless steel tanks to accentuate the minerality of the wine, this Dry Riesling retains a zingy vibrant acidity. The fruit for our Riesling is grown in the Finger Lakes Region of New York, on Seneca Lake in Hector, NY.

## Awards

2019 International Eastern Wine Competition, Gold Medal & 93 point score

## Food Pairings

An excellent sipping wine, the crisp acidity in this Dry Riesling means it pairs wonderfully with seafood, Asian cuisines, barbecue, and spicier dishes.

Suhru Wines Tasting House 28735 Main Rd, Cutchogue, NY 11935 info@suhruwines.com (631) 603-8127

