

BOUNDARY BREAKS

DID YOU KNOW?

Riesling is not just a sweet wine.

- Riesling is the most versatile and food-friendly wine in the world.
- The Finger Lakes is known for making the best Rieslings in the US.
- Vineyards on the east side of Seneca Lake produce some of the region's best Riesling.

2016 RIESLING EXTRA-DRY #90

WHAT MAKES RIESLING EXTRA-DRY #90 SPECIAL

- We make this wine for those who seek the driest, most mineral-driven Riesling.
- This wine is crisper with brighter acidity than its companion in our line-up, #239 Dry Riesling.
- Even in this drier style, you will still find the balance among acidity, residual sugar and flavor.

2016 VINTAGE NOTES

The Finger Lakes experienced an extended drought during July and August in 2016. This kept berry sizes small and resulted in a smaller yield. Due to the smaller berry size and concentrated juice, the wines from this year are outstanding. The reds, in particular, are the best since the last warm season in 2012.

TECHNICAL NOTES

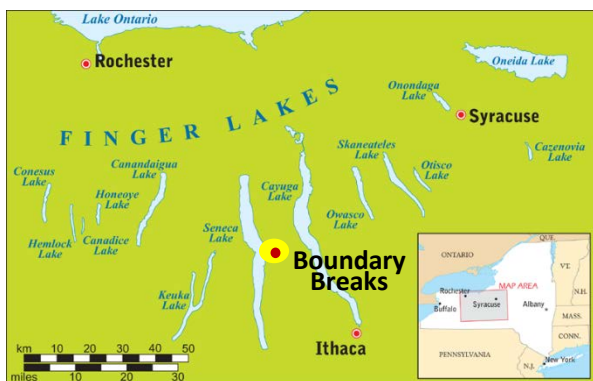
Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Riesling; 50% Estate; 50% Wagner Vineyards East Side of Seneca Lake.
Harvest Date: Oct. 15, 2016
Brix at Harvest: 21.0
Winemaker: Derek Wilbur, Scott Pegram

Fermentation: Stainless steel.
Alcohol: 11.7%
Residual Sugar: 0.6%
Titrateable Acidity: 6.0 g/l
pH: 3.05
Bottling Date: Feb 1, 2017
Cases Produced: 400; **SRP:** \$16.95

SELLING POINTS: RIESLING EXTRA-DRY #90

Extra-Dry Riesling delivers a distinct, angular experience on your palate. This is a clean, bright wine that has plenty of acidity, but not so much acidity that it will take the enamel off your teeth.

WHAT DOES THE NUMBER, "356", REFER TO? When you choose to plant grapes, the plant nurseries that sell vines offer several choices within a particular variety. Each specific variation within a grape variety is referred to as a "clone," and it is given a number like #239 or #198. Within a particular set of environmental conditions—or "terroir"—some clones are expected to do better than others. In the Finger Lakes, there is no consensus on what the "ideal" clone is for the terroir. When Boundary Breaks began planting its vineyards in 2009, it chose to plant five different Riesling clones to see how they each expressed themselves at the Boundary Breaks site. **Clone 356** possesses uncommon flavor at lower levels of ripeness which makes it a fit for sparkling wine.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties—principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.