

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.



2017 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.

2017 VINTAGE NOTES

The summer of 2017 was unseasonably cool. Fruit was less ripe than normal into mid-September. Then, fortunately, six weeks of warm, dry weather followed enabling fruit to hang on the vines longer than usual. The harvest in November was unusually late for a Riesling in the Finger Lakes.

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: Nov. 1, 2017

Brix at Harvest: 22.0

Winemaker: Chris Stamp

Fermentation: Stainless steel

Alcohol: 11.7%

Residual Sugar: 0.6%

Titrateable Acidity: 6.0 g/l

pH: 3.00

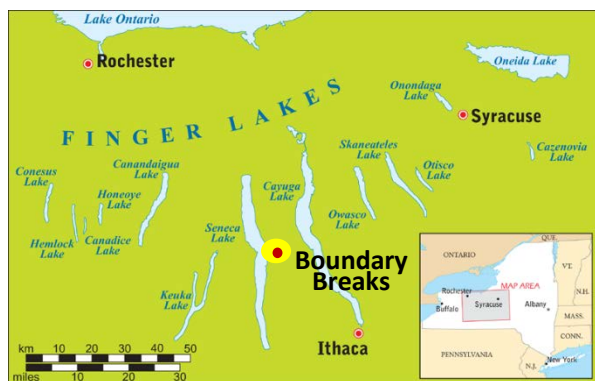
Bottling Date: May, 2018

Cases Produced: 1,200; **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 in 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.