

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.

2018 RIESLING DRY #239



WHAT MAKES RIESLING DRY #239 SPECIAL

- Every year, we aim to make a fruit-driven, dry Riesling which has an explosive flavor profile.
- To achieve this in 2018, we picked our fruit as late as possible, but still not as late as previously.
- The result in this dry Riesling is more “finesse” and less “power.” Nonetheless it still has the unmistakable weight and depth that are the hallmark of the #239 Dry Riesling.

2018 VINTAGE NOTES:

The 2018 vintage was unusually cool with more than sufficient moisture during the fall. As noted above, we chose to pick our fruit earlier than in previous years. This earlier harvest has yielded much livelier wines with great acidity and balance.

TECHNICAL NOTES

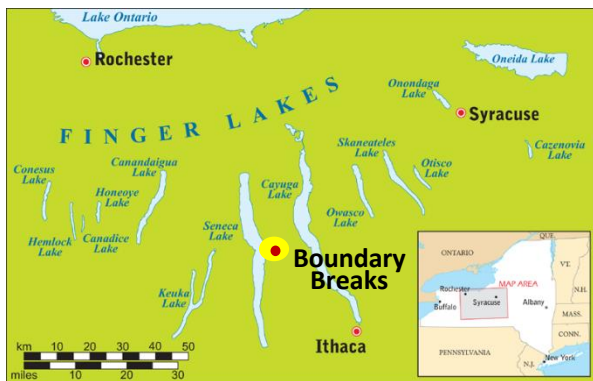
Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Estate-Grown Riesling
Harvest Date: Oct. 15, 2018
Brix at Harvest: 21.0
Winemaker: Kelby Russell

Fermentation: Stainless steel.
Alcohol: 12.0%
Residual Sugar: 0.7%
Titrateable Acidity: 7.00 g/l
pH: 3.00
Bottling Date: April, 2019
Cases Produced: 2,900; **SRP:** \$22.95

PRAISE FOR RIESLING DRY #239

Wine Enthusiast Magazine has twice named Riesling Dry #239 to its list of **Top 100 Wines in the World**. Previous vintages have consistently received 90+ point scores.

WHAT DOES THE NUMBER, “239” 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 239** possesses a slightly more acidic character, and as such is suitable for drier styles.



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.