

## **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.



## WHAT MAKES #198 RESERVE RIESLING SPECIAL

- -- For this style of slightly-sweeter Riesling, we aim for balance between acidity and residual sugar.
- -- With the higher degree of residual sugar you also find lower alcohol which is also part of the charm.
- -- This "sweeter" Riesling is perfectly balanced and a perfect pairing with spicy Asian food.

### 2019 VINTAGE NOTES

The 2019 season was more challenging than most. Weather through the end of July was seasonably warm and dry. However, consistent periods of rain started in the middle of August and continued through harvest. Fruit was less ripe at harvest than normal due to cooler weather.

#### **TECHNICAL NOTES**

Country: USA Fermentation: Conventional, in Stainless Steel

Region: New York **Alcohol:** 10.0% **AVA:** Finger Lakes **Residual Sugar:** 2.5%

Varietal: Riesling Geisenheim Clone #198 Titratable Acidity: 7.7 g/l

Harvest Date: Oct. 28, 2019 **pH**: 3.06

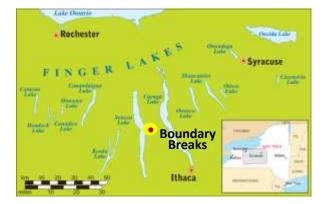
Brix at Harvest: 22.0 Bottling Date: July 1, 2020

Winemaker: Chris Stamp Cases Produced: 1,425; SRP: \$22.95

**SELLING POINTS: #198 RESERVE RIESLING** 

For people who are familiar with old world styles of Riesling, the Reserve #198 will remind them of those clean, bright and satisfying sweeter wines. Its acidity will enable it to age and improve in the bottle for many, many years to come.

WHAT DO THE NUMBERS, "239, 198, 110, 90", 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.



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.