

# 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 Ovid Line North Riesling

### WHAT MAKES OVID LINE NORTH MEDIUM DRY RIESLING SPECIAL

- This is our most approachable Riesling. Not too sweet and not too dry.
- We use very ripe fruit which delivers luscious tropical flavors.
- The result is a wine that is extremely food-friendly and pleasing to sip by itself.

### 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

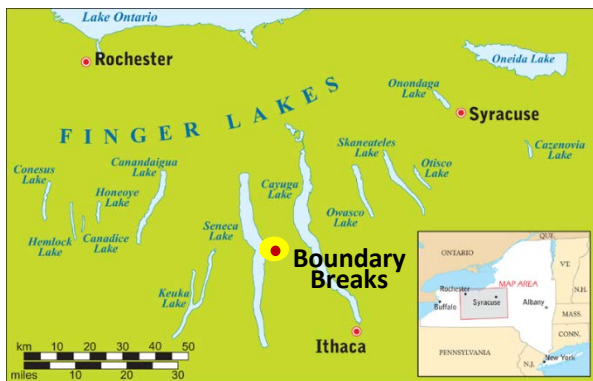
**Country:** USA  
**Region:** New York  
**AVA:** Finger Lakes  
**Varietal:** Riesling Geisenheim Clone #239, #198, #110, Neustadt #90  
**Harvest Date:** Nov 1, 2017  
**Brix at Harvest:** 21.0-23.0  
**Winemaker:** Derek Wilber, Zach Pegram

**Fermentation:** Conventional, in Stainless Steel  
**Alcohol:** 10.5%  
**Residual Sugar:** 2.1%  
**Titrateable Acidity:** 7.7 g/l  
**pH:** 3.07  
**Bottling Date:** Sept 1, 2017  
**Cases Produced:** 1,200; **SRP:** \$19.95

### SELLING POINTS: OVID LINE NORTH MEDIUM DRY RIESLING

*The Ovid Line North Riesling should be everyone's go to "Dinner Party" wine. This is a wine that will please every palate. From dry, to sweet, this estate-grown Riesling is a real crowd-pleaser.*

**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 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. Blending all of the clones results in a balanced Riesling suited to every palate.



**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.