

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.

2014 RIESLING DRY #239



WHAT MAKES RIESLING DRY #239 SPECIAL

- We harvest the fruit for this wine much later than is typical for most dry styles of Riesling.
- At this level of ripeness, the fruit expresses a tropical quality rarely found in a dry Riesling.
- The tropical flavors and bracing acidity give this wine an uncommon brightness and power.

2014 VINTAGE NOTES

Unlike most years in the Finger Lakes, the fall of 2014 was warm and dry. This allowed us to keep our fruit on the vine longer than usual which resulted in an ideal combination of acidity and ripeness. The 2014 vintage showed us for the first time how the right growing conditions can lead to exemplary wines.

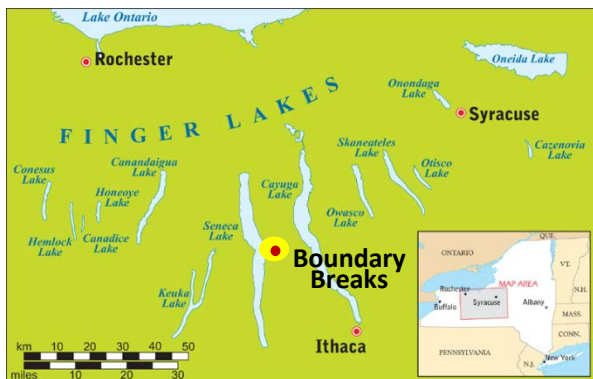
TECHNICAL NOTES

Country: USA	Fermentation: Stainless steel.
Region: New York	Alcohol: 12.8%
AVA: Finger Lakes	Residual Sugar: .08%
Varietal: Riesling, Geisenheim clone #239	Titrateable Acidity: 7.5 g/l
Harvest Date: Oct. 28, 2014	pH: 3.00
Brix at Harvest: 23.5	Bottling Date: July 5, 2015
Winemaker: Kelby Russell	Cases Produced: 2100; SRP: \$19.95

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 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 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.