

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.

2019 RIESLING BUBBLY DRY #356



WHAT MAKES RIESLING BUBBLY DRY #356 SPECIAL

- We harvest the fruit for this wine earlier to ensure a crisp, refreshing sparkling character.
- We use a state-of-the-art process to add carbon dioxide to the wine following fermentation.
- The result is an affordable, pleasing sparkling wine suitable for any occasion, not just holidays.

2019 VINTAGE NOTES:

The 2019 vintage was considered “typical” for the Finger Lakes. It was not marked by any extremes. Much of the fruit was able to hang on the vines through the end of October to achieve maximum ripeness. We harvested slightly earlier for sparkling wines.

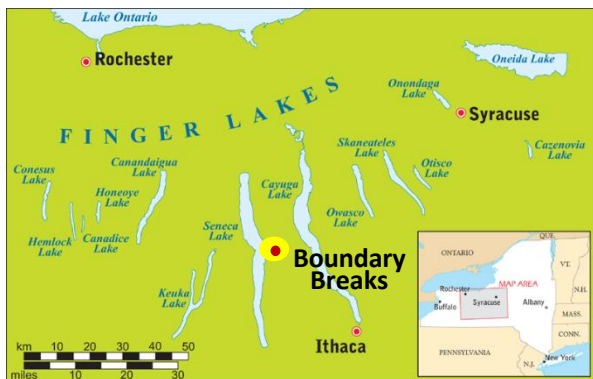
TECHNICAL NOTES

Country: USA	Fermentation: Stainless; forced carbonation
Region: New York	Alcohol: .12%
AVA: Finger Lakes	Residual Sugar: 1.0%
Varietal: 100% Estate Riesling	Titrateable Acidity: 8.3 g/l
Harvest Date: Oct.. 15, 2019	pH: 3.00
Brix at Harvest: 21.0	Bottling Date: March, 2020
Winemaker: Chris Stamp, Ben Stamp	Cases Produced: 1,600; SRP: \$19.95

SELLING POINTS: RIESLING BUBBLY DRY #356

At one time, sparkling wines from New York State were some of the best-selling sparkling wines made in the United States. The cool climate of the region makes it ideal for this style of wine.

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 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.