

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.

Riesling #110 Grand 2024

WHAT MAKES #110 GRAND RIESLING SPECIAL

- We picked the in January, 2024, so it was originally part of the 2023 vintage.
- We label wine with the year the grapes were picked, and the fruit in January was both very ripe and somewhat de-hydrated, almost like fruit for a Late Harvest wine.
- Instead of making a Late Harvest wine, we made a medium-dry Riesling with many of the flavors that you would find in a Late Harvest wine, but without the residual sugar.

2023 VINTAGE NOTES

The grapes were ripened during the 2023 season, even though they were picked in 2024. The 2023 vintage included extended September and October growing conditions that enabled the fruit to reach physiological ripeness. Harvests were later than usual, which allowed the fruit to develop flavor components that contribute to more complex, ageable wines.

TECHNICAL NOTES

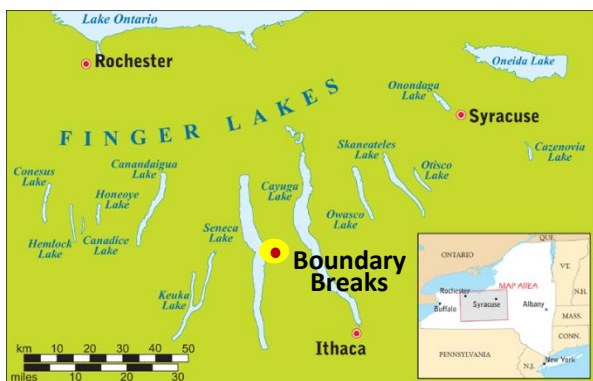
Country: USA
Region: New York
AVA: Finger Lakes
Varietal: Riesling Clones #110
Harvest Date: Jan. 4, 2024
Brix at Harvest: 25.0
Winemaker: Dave Breedon

Fermentation: Conventional, in Stainless Steel
Alcohol: 14.0%
Residual Sugar: 1.5%
Titrateable Acidity: 8.0 g/l
pH: 3.44
Bottling Date: June, 2024
Cases Produced: 70; **SRP:** \$35.95

SELLING POINTS: #110 GRAND RIESLING

The #110 Grand Riesling is an unusual wine, because it was picked so late and fermented to a medium-dry style. It has tropical flavors and a greater-than-average percentage of alcohol.

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.