

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.

2024 Reserve Riesling #198

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.

2024 VINTAGE NOTES

The 2024 vintage was an ideal vintage in many ways. We received the right amount of rain early in the season which was followed by a dry warm summer and an extended warm autumn with just the right amount of rain. It allowed our fruit to achieve desirable physiological ripeness which translates into great flavors in the wine.

TECHNICAL NOTES

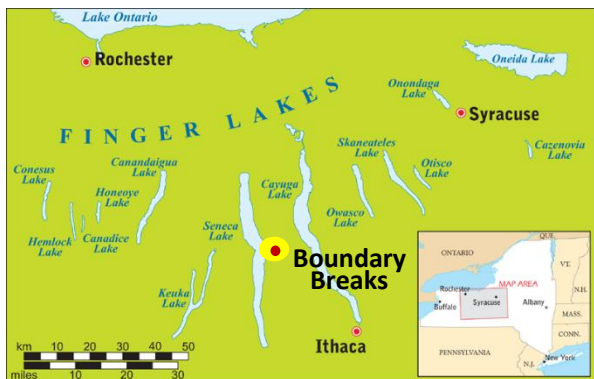
Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Estate-Grown Riesling
Harvest Date: Oct. 20, 2024
Brix at Harvest: 22.0
Winemaker: Chris Stamp

Fermentation: Conventional, in Stainless Steel
Alcohol: 9.5%
Residual Sugar: 4.6%
Titrateable Acidity: 8.6 g/l
pH: 2.92
Bottling Date: May, 2025
Cases Produced: 1,000 SRP: \$24.95

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 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.