

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

2016 SPARKLING RIESLING

2016 GROWING SEASON SUMMARY

Reminiscent of 2015, spring afforded the 2016 growing season with a slow start. With a cool and adequately wet April behind us, May initiated a warm dry period that would last throughout much of harvest. Each month after April signaled higher than average Growing Degree Days, and many commented that 2016 was shaping up to be more akin to a warm climate vintage. Although the sun and draught went well beyond “average” conditions, fears of greatly reduced acids were allayed by cool nights that kept pH and tartratable acidity in check. In some vineyards with shallow soils, drought conditions stalled sugar accumulation, but in others, sugar accumulation continued afoot. In all vineyards that Bellangelo works with, berry sizes were slightly smaller, yields were slightly larger, and berry quality was extremely high. Additionally, the extremely dry conditions also reduced disease pressure.

TASTING NOTES & FOOD PAIRINGS

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2016 Sparkling Riesling

Nose: Citrus and brioche, give way to sourdough and peach

Palate: A full mousse with bright acidity, the palate is rounded out with apple and pear

Finish: Crisp, and bright with a hint of citrus

Our 2016 Sparkling Riesling is a unique and exciting wine, and also a rare find, as few regional sparkling wines integrate barrel fermentation in their sparkling wine programs.

TECHNICAL DATA

Composition: 100% Riesling

Vineyard(s): Kashong Glen 50%, Gibson Vineyard 50%

Harvest Date(s): Gibson Vineyard October 13, 2016, Kashong Glen, October 15, 2016

Alcohol: 12.1%

pH: 3.02

TA: 8.7 g/L

Residual Sugar: 3 g/l

Fermentation: This wine was fermented in French oak barrels and allowed to age on its lees for 10 months. It was transferred from barrel, was chaptalized to 24 g/L sugar, and underwent its bottle fermentation, aging for another 18 months in tirage.

Oak Use and Regimen: 10 Months in French Oak

Stainless Steel: 0%

Disgorgement Date: February 1, 2019

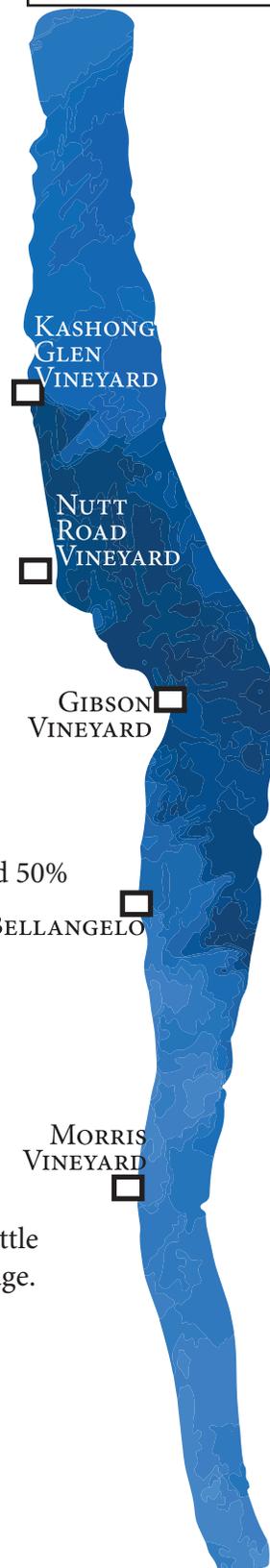
Release Date: June 1, 2019

Bottle: Flint Champagne 750mL

Closure: Champagne Cork

Production: 35 cases

FINGER LAKES
SENECA LAKE AVA



VINEYARD SITES