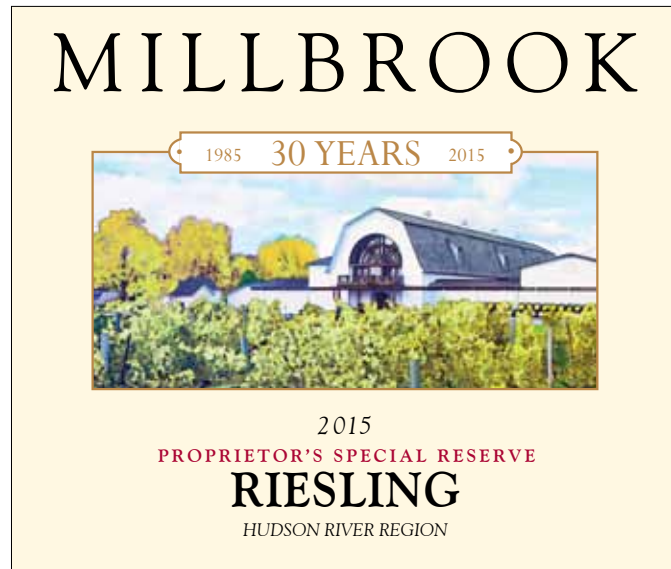


## RIESLING PROPRIETOR'S SPECIAL RESERVE . . . .



*Aromas of jasmine and honeysuckle with essence of ginger are followed by tropical flavors of papaya and guava.*

*The ripe fruit flavors are perfectly balanced with a pleasant acidity that lingers on the soft finish.*

VINTAGE:	2015
HARVEST DATE:	October 27, 2015
HARVEST BRIX:	21.5 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Riesling
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2016
TOTAL PRODUCTION:	500 cases

**GROWING CONDITIONS:** The 2015 growing season began with clear dry conditions in April and May, with normal temperatures. June rainfall was higher than normal but the rains came in large doses with clear weather between rains. July thru October were all drier than average with steady, warm temps resulting in excellent fruit maturity and a slightly earlier than normal harvest.

**WINEMAKING TECHNIQUES:** Cool fermentation and aging in stainless steel tanks were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

**SERVING SUGGESTIONS:** Light appetizers, Thai food, Chinese food, curries, roast pork or chicken.