

NEWPORT VINEYARDS



RIESLING

Harvest:

Harvest date: 10/17/13
Harvest Amount: 13 tons
Brix: 19
Total Acidity: 9.84 grams/liter
PH: 3.26

Winemaking:

100% Stainless Steel Fermentations
Cool fermentation averaging 56 degrees (F)
Bottling:
Bottled in Stelvin screw caps
Production: 850 cases
PH: 3.33
Total Acidity: 9.0 grams/liter
Residual Sugar: .7
Alcohol: 12%

Tasting Notes:

This semi-dry Riesling exhibits primary tropical aromas and flavors of mineral and melon. Our signature varietal.

- **George Chelf, Head Winemaker since 1988**

Newport Vineyards 909 E. Main Rd. (Rte. 138), Middletown, RI 02842
Tours Daily at 1 & 3 p.m. (Sat: Tours on the hour, 11-4) Tastings All Day
401-848-5161 / www.newportvineyards.com