



TASTING PACK WINE #112

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Ripe stone fruits on the nose with hints of meyer lemon and pear. On the palate secondary notes of honey comb, and saffron. Although there is a minerality that is present on the palate there is some residual sugar showing here as well but is not a driving force of the wine. A slight bread dough note indicates that some lees aging may have been done. The acid is high and there is no oak present.

TASTING NOTES BY: ADVANCED SOMMELIER CHRIS DILLMAN

Just off dry A broad range of perfectly ripened fruit, with vivacious juicy acidity, and thread of mineral running through the middle. A little dusting of honey, beeswax, and saffron. No presence of oak. This wine shows that a few grams of residual sugar (3.5 g/l) can boost the aromas and overall charm of wine without making it noticeable sweet.

Sweetness: Dry
Tannin:
Alcohol: Medium
Acid: High
Oak:

So...
WHAT
IS IT?

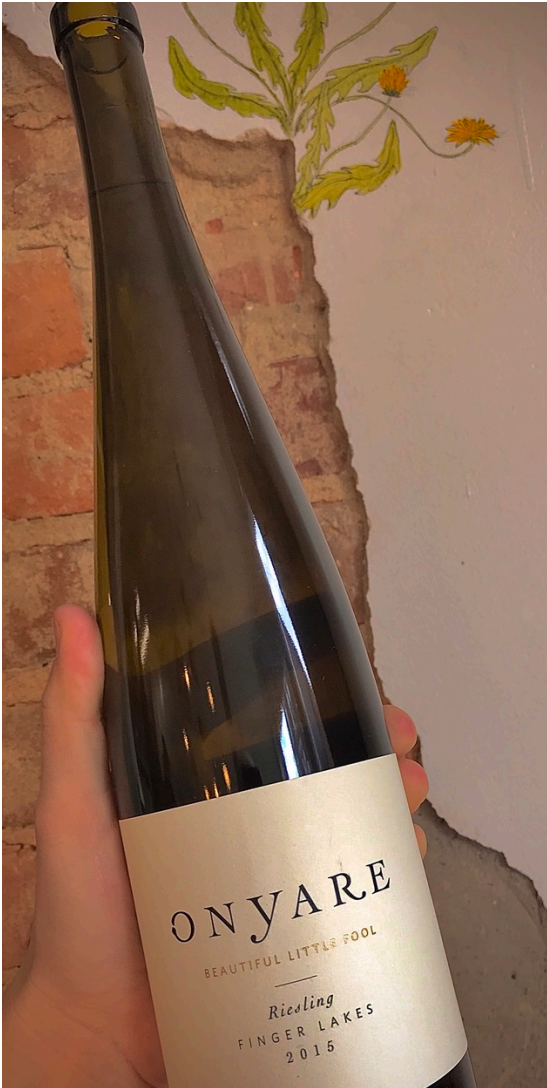
old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Onyare
Cuvee: Beautiful Little Fool
Grape: Riesling
Country: U.S.A.
Regions: Finger Lakes
Vintage: 2015

Alcohol: 11.9%
Elevage: Grapes were hand-harvested and gently whole-cluster pressed. Approximately 20% of the fruit was affected by *Botrytis*. Juice was allowed to oxidize fully before fermentation began spontaneously. Fermentation was complete by . The wine was then racked and aged on clean lees until bottling in September.

Other: Husband and wife team Katie and Thijs Both made wine in France long before they met - a chance meeting in Minnesota led to a winery that is committed to create wines that are terroir driven.

Retail Price: \$30

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