



TASTING PACK WINE #171

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Yellow straw with a watery rim. Intense ripe yellow fruit, golden apple, white peach, yellow pear emerges, with white flowers, beeswax, honey, burnt mineral and no oak. The palate is fresh, but, mouth filling, oily in texture, with yellow fruits, honey and mineral. Finger Lakes Riesling often shows fully ripe fruit, and intense structure on a lean frame. The climate allows us to get ripe fruit without high sugars, creating low abv and high acid on an oily viscous wine. Light yellow with light concentration, no staining with medium tearing. The nose is driven by barely ripe green apple, lemon peel and jasmine. There's petrol, white button mushroom and stony minerality, with no oak influence. On the palate is lean, dry, with high acidity and moderate alcohol.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Light yellow with light concentration, no staining with medium tearing. The nose is driven by barely ripe green apple, lemon peel and jasmine. There's petrol, white button mushroom and stony minerality, with no oak influence. On the palate is lean, dry, with high acidity and moderate alcohol. It is riper than a Rheingau Riesling, yet not as ripe and tropical as an Alsatian Riesling would be. There's some minerality, but not as much as to indicate Old World.

Sweetness: Dry
Tannin: N/A
Alcohol: Medium
Acid: High
Oak: No

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Element

Grape: Riesling

Country: USA

Regions: Finger Lakes

Vintage: 2014

Alcohol: 13.00 %

Retail Price: \$ 30.00

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In a world of uncertainty, we are:

In Our Element