



Alc x Vol: 11.7%

pH: 3.04

TA: 7.9 g/L

RS: 6%

Bel Lago
VINEYARD
WINERY
& CIDERY

Select Harvest Riesling 2017

Notes from the Winemakers

Silken and sweet, Bel Lago's Select Harvest Riesling is the quintessence for those who prefer sweet wines but don't want to sacrifice on complexity. Honeysuckle, mandarin and lychee notes ascend off the glass, while lime zest, papaya and peach flavors mark this Riesling's satisfyingly sweet identity. This viscous wine is well balanced between bright acidity and sweetness, with a graphite finish.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

85% Riesling and 15% Chardonnay sweet reserve

Production Notes

By picking our Riesling toward the end of harvest, it allows the fruit to further ripen on the vine and develop a deeper flavor profile and mouth-feel. Fermented and aged in stainless-steel tanks, our Select Harvest Riesling's fermentation was stopped before fully completing to retain some of its natural residual sugar. Fresh Chardonnay juice saved during harvest was added to the wine before bottling to add natural residual sugar, making this wine the sweet Riesling we produce. This wine includes Riesling lots fermented with the yeasts Elixir and 228.

Vintage: 2017

Appellation: Leelanau Peninsula

Suggested Retail: \$18

Bel Lago Winery

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