

***Peter Bell** of Fox Run Vineyards,
Johannes Reinhardt of Anthony Road
Wine Co., and **Dave Whiting** of Red Newt
Cellars have peered through the mystery of
terroir to produce this unique blend. An
expression of the power of inspired
winemaking, the Finger Lakes' greatest
grape variety and expert blending.*



The History of Tierce

When the first Tierce was in the planning stages, there was only a single rule. Each winery would contribute exactly one-third to the total. This remains the only rule used when making this wine, although Whiting said, "If it came down to it in a given vintage and we couldn't do it, we'd break the rule." After their first two vintages in 2005 and 2006, the collaborators became comfortable with the process that brought them to a dry, complex, structured wine. They look at the individual characteristics of each winery's Riesling, and try to put together a blend that shows the individualities yet creates a more complete synergy as a whole.

The Tierce project involves more than just the 'Tierce Brothers'. It is the winemaking teams from all three wineries, six guys and a gal. The blending session for the 2010 Tierce was spread over two days, evaluating twenty wines that were narrowed down to eight.

"In 2010 we have one of the most balanced and exciting years for reds and whites. 2010 is obviously a big fruit year." said Reinhardt. The 2010's ripening season delivered superb conditions for all grape varieties. Even rainfall throughout the summer, coupled with record sunshine, gave us grapes of ideal quality.



2013 Inaugural Luncheon Menu

First Course

Steamed Lobster with New England Clam Chowder Sauce

Lobster Tail, New England Clam Chowder Sauce, Sautéed Spinach
and Sweet Potato Hay

2010 Tierce Dry Riesling, Finger Lakes

Second Course

Hickory Grilled Bison with Red Potato Horseradish Cake and Wild Huckleberry Reduction

Bison, Butternut Squash Purée, Baby Golden Beets and Green Beans,
Red Potato Horseradish Cake, Strawberry Preserve and Red Cabbage,
Wild Huckleberry Reduction

2010 Bedell Cellars Merlot, Long Island

Third Course

Hudson Valley Apple Pie with Sour Cream Ice Cream, Aged Cheese and Honey

Apple Pie with Cinnamon Crumble, Sour Cream Ice Cream, Maple
Caramel Sauce, Artisan Cheeses



2010 Tierce Finger Lakes

*Three vineyards.
Three winemakers.
One wine.
Tierce.*



The Vineyards

Vineyard Sources: Anthony Road Wine Co., Fox Run Vineyards & Red Newt Cellars

Varietal Composition: 100% Riesling

The Winemaking

Harvest Date: October 7-14, 2010

Brix At Harvest: 20.4 - 21.6° B

Type Of Fermentation Vessel: 100% Stainless Steel

The Wine

Residual Sugar: 1.1%

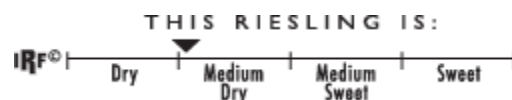
pH: 3.1

Acidity: 8.0 g/L

Alcohol: 12.2%

Bottling Date: September 2011

Production: 200 cases



On The Palate

Lots of lemon peel on the nose, backed up by lemon curd, wet rocks and red raspberry. Flavors in the mouth are characterized by a mixture of power and restraint. Richly textured for a dry wine. Finely poised acid carries the flavors.

Food Pairing Suggestions

Creamy Cheeses, Trout with Lemon Butter, Steamed Mussels, Crab Dishes, Sushi, Smoked Meats, Smoked Pork, Salami, Spicy Chinese, Thai Beef Salad, North Indian Chicken Curry



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RED NEWT CELLARS
WINERY BISTRO
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