

## **2011 Penguin Bay Semi-Sweet Riesling**

WHO: Penguin Bay  
WHAT: Riesling  
DESIGNATION: Semi-Sweet  
WHERE: New York, Finger Lakes  
WHEN: 2011

The nose is sweet, with baked pears and apricots. The same flavors come through on the palate, along with honey, with sweet-sour lemon making an appearance on the mid-palate, leading to a tart lime-driven finish. Mouth-feel is full, acids a bit low, failing to balance the residual sugars. There is also a slightly bitter turn to the finish. Drink with Buffalo chicken wings, to let the sugar counter the spice. No Recommendation (83). DH

<http://palatepress.com>

## **2011 Penguin Bay Semi-Sweet Riesling**

WHO: Penguin Bay  
WHAT: Riesling  
DESIGNATION: Semi-Sweet  
WHERE: New York, Finger Lakes  
WHEN: 2011

The nose is sweet, with baked pears and apricots. The same flavors come through on the palate, along with honey, with sweet-sour lemon making an appearance on the mid-palate, leading to a tart lime-driven finish. Mouth-feel is full, acids a bit low, failing to balance the residual sugars. There is also a slightly bitter turn to the finish. Drink with Buffalo chicken wings, to let the sugar counter the spice. No Recommendation (83). DH

<http://palatepress.com>

## **2011 Penguin Bay Semi-Sweet Riesling**

WHO: Penguin Bay  
WHAT: Riesling  
DESIGNATION: Semi-Sweet  
WHERE: New York, Finger Lakes  
WHEN: 2011

The nose is sweet, with baked pears and apricots. The same flavors come through on the palate, along with honey, with sweet-sour lemon making an appearance on the mid-palate, leading to a tart lime-driven finish. Mouth-feel is full, acids a bit low, failing to balance the residual sugars. There is also a slightly bitter turn to the finish. Drink with Buffalo chicken wings, to let the sugar counter the spice. No Recommendation (83). DH

<http://palatepress.com>

## **2011 Penguin Bay Semi-Sweet Riesling**

WHO: Penguin Bay  
WHAT: Riesling  
DESIGNATION: Semi-Sweet  
WHERE: New York, Finger Lakes  
WHEN: 2011

The nose is sweet, with baked pears and apricots. The same flavors come through on the palate, along with honey, with sweet-sour lemon making an appearance on the mid-palate, leading to a tart lime-driven finish. Mouth-feel is full, acids a bit low, failing to balance the residual sugars. There is also a slightly bitter turn to the finish. Drink with Buffalo chicken wings, to let the sugar counter the spice. No Recommendation (83). DH

<http://palatepress.com>