

Living Roots Wine & Co.

BONE-DRY RIESLING



ORIGIN Finger Lakes
VINTAGE 2021
COLOR White
WINE TYPE Still wine



TASTING NOTE

Riesling from several vineyards in the Finger Lakes, fermented wild and aged on lees for ten months before bottling unfinned and unfiltered.

High-toned citrus and steely notes on the nose meet a textural, bone-dry palate with good fruit intensity and racy acidity. This is the kind of Riesling we love to make and drink.

PRODUCER

Living Roots is a winery in both the Finger Lakes region of Upstate New York and the Adelaide Hills region of South Australia. Each vintage is an opportunity to explore new vineyards and varieties, to highlight the natural strengths of the regions surrounding our hometowns, and to make wines with minimal input and maximum quality.

VINEYARD INFORMATION

From a cooler vintage in the Finger Lakes, with good canopy management and lots of hand-sorting required. Both vineyards utilized in this blend have close proximity to the lakes and fairly significant slopes.

VINIFICATION

Pressed, cold settled and fermented wild before aging on lees in mostly stainless steel (3.5% in old French oak). Bottled unfinned and unfiltered.

ALCOHOL

12%

TOTAL ACIDITY

7.2 g/l (Tartaric)

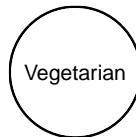
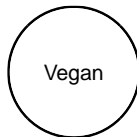
PH

3.3

BLEND

100% Riesling

HIGHLIGHTS



CERTIFICATIONS

