

RIESLING, DRY

ORIGIN	Finger Lakes
VINTAGE	2021
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

The fruit was machine harvested and then went directly to press. Multiple fermentations in stainless steel and barrel provided many options for the blending of this wine. Aromas of citrus, candied lemon, pear, apple and wet stones. On the palate there are hints of apple, lime zest and kiwi. A lovely breadth and length in the wine. Crisp and bright with a pleasant mouthfeel.

PRODUCER

Established in 1973 as a vineyard then 1989 as a winery; Family owned & operated (3rd Generation); estate grown, vinified & bottled; specialize in wines handcrafted from European varietals; wines reflective of the unique terroir of Finger Lakes; New York Sustainable Winegrowing Certified Vineyards; proudly produces wine with 100% New York Sustainable Winegrowing certified grapes (estate grown)

VINEYARD INFORMATION

Bedrock of black-gray Genesee shale coupled with Limestone from the Upper Devonian period; topped with glacial till and Honeoye loam & Cayuga silt loam soils.

VINIFICATION

Fermented in stainless steel (94%) and oak barrel (6%)

ALCOHOL

11.3%

TOTAL ACIDITY

10.13 g/l (Tartaric)

RESIDUAL SUGAR

14 g/l

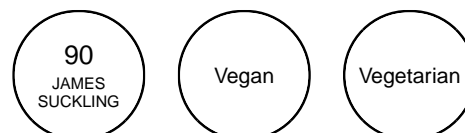
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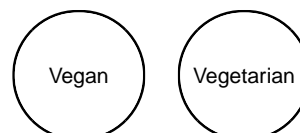
BLEND

100% Riesling

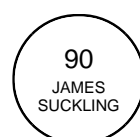
HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl