



DRY RIESLING

ORIGIN Finger Lakes
VINTAGE 2020
COLOR White
WINE TYPE Still wine

TASTING NOTE

A classic Riesling with structured minerality, balanced acidity and aromas of wet slate.

PRODUCER

For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with the environment. We have meticulously managed the vineyards by applying sustainable agricultural practices across twenty separate blocks of vines at our estate. This philosophy is continued in the cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted with a sense of place in a spirit of exploring the wine and food experience.

VINEYARD INFORMATION

Estate grown and bottled from sustainably farmed vineyards in the limestone soils on the eastern shores of Seneca Lake.

VINIFICATION

100% estate fruit, 100% stainless steel

ALCOHOL

12.2%

TOTAL ACIDITY

8.7 g/l (Tartaric)

RESIDUAL SUGAR

7 g/l

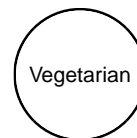
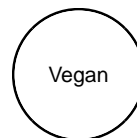
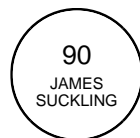
PH

2.75

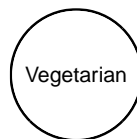
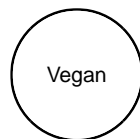
BLEND

100% Riesling

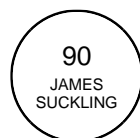
HIGHLIGHTS



CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl