

2021 SEMI-DRY RIESLING

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.

VARIETY: 100% Riesling.

VINIFICATION: De-Stemmed. Direct Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolactic Fermentation.

ÉLEVAGE: Unoaked.

DRYNESS: Semi-Dry. 2.8% Residual Sugar.

VINTAGE

"We began 2021 with a milder winter resulting in fewer buds damaged from the cold. This produced a larger grape crop which is allowing us to get back in stock on many of our wines. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage."

-Frederick Frank

VINEYARD

Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Delicate at first then tropically ripe, brimming with apricot, nectarine and a touch of pineapple. Lemon citrus and acacia blossom balance the sweetness effortlessly.

FOOD PAIRING

Middle Eastern, Moroccan, Thai, and Asian cuisines. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings. Pork.

