

2022 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. Unoaked.

ANALYSIS: 11% Alc, 25 g/L Residual Sugar, 3.0 pH, 7.8 g/L T.A.

VINTAGE

The 2022 harvest was a special year for us as we celebrated our 60th harvest since the founding of our winery in 1962. The grapes this year were exceptional, albeit low in quantity due to a few -10°F nights in January. After overcoming the winter adversity, spring sprung beautifully on time and summer was hot and dry. The dry days and cool nights played a major role in developing aromatic qualities in smaller concentrated berries. The wines from this vintage are profound and striking, combining the best elements of cool and hot vintages collectively.

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.

Tropically ripe, brimming with apricot, nectarine and a touch of pineapple. Lemon citrus and acacia blossom balance the sweetness effortlessly.

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.

