



2019 Limited Release Riesling

Winemakers Notes:

4.5 tons of fruit were machine-harvested 10/30/19. The fruit was destemmed, crushed, and then set aside for a 48-hour coldsoak. 11/1/19 the must was pressed to 2 bar. The juice was settled and racked before inoculating with Epernay II yeast. The fermentation lasted for seven weeks at 59 degrees. The fermentation was stopped at 2 g/L residual sugar on Boxing Day, resulting in a wine rich in texture. The wine was left on the gross lees for six months before racking. A portion of this wine was blended to our Dry Riesling.

Vineyard Notes:

The oldest Riesling vines on the farm are over 30 years old. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning).

Harvest Date: October 30, 2019

Bottled: June 4, 2020

Quantity: 165 cases

Bris at Harvest: 20.8

pH: 3.35

T.A. 7.0 g/L

R.S. 2 g/L

Alcohol: 13.0%

Tasting Notes:

The nose is of roasted lime and brine. The midpalate is lightly phenolic, reminiscent of seville oranges, but a rich, briny note carries through to the finish. Smoked lemon peel drives this wine.