



2019 Single Wheel Riesling

Winemakers Notes:

The fruit was de-stemmed and crushed 10/24/19. It coldsoaked for 24 hours and was pressed off to 2 Bar 10/25/19. Post-racking of the juice, it was inoculated with EII. Fermentation lasted six weeks at 58F. The tank was chilled with 10 g/L residual sugar to retain natural sweetness. The wine was left on gross lees for 6 months until it was racked, filtered, and bottled.

Vineyard Notes:

The oldest Riesling vines on the farm date to 1980. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure. The Single Wheel Riesling pick comes from the "Upper North" Block on our farm, focusing on the rows with clone 90. Tim Hosmer is responsible for mapping out the nicest section of this block to be picked for our Single Wheel Riesling.

Harvest Date: October 24, 2019

Bottled: July 14, 2020

Quantity: 88 Cases

Brix at Harvest: 21.1°

pH: 3.24

T.A: 7.6 g/L

R.S: 10 g/L

Alcohol: 12.5%

Tasting Notes:

Orange rind and rich tangerine burst on the nose of this single block Riesling. Light botrytis reveals itself in the juicy and honeyed character of the midpalate. The finish is carried by tight acid, balanced out by bright pineapple.