



## 2020 Limited Release Riesling

### Winemakers Notes:

4.51 tons of fruit were machine-harvested 10/23/20. The fruit was destemmed, crushed, and pressed to 2 bar. (Note: the elevator driver broke while processing this fruit, about three tons went straight from the main hopper to the must pump, fortunately no nails/staples got through.) The juice was settled and racked before inoculating with Epernay II yeast. The fermentation lasted for nine weeks at 60 degrees. The fermentation was stopped at 2 g/L residual sugar. 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 40 years old, dating to 1980. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning).

### Tasting Notes:

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Harvest Date: October 23, 2020  
Bottled: 2021  
Quantity: cases  
Bris at Harvest: 20.6  
pH:  
T.A. g/L  
R.S. 2 g/L  
Alcohol: 12.5%