



2022 DRY RIESLING

WINEMAKER NOTES

This flagship Riesling is wonderfully crisp, clean, and full. The nice balance of minerality, fruit, and lively acidity make this a perfect wine for pouring a glass or pairing with food. It presents with notes of lime, grapefruit, guava and lingering undertones of pear.

VINTAGE NOTES

The 2022 growing season produced a lower-than-normal yield because of a mild winter marked by extreme temperature variations. The coldest days led to damage in the vineyards. A warm and dry spring carried through into summer. Diurnal variation (hot days balanced with cool nights) allowed for the retention of a fresh acidity within the grapes. Grapes were ripe but scarce, with small berries and lower yields across the board. Summer brought the rainy remnants of tropical storms to the Finger Lakes. The mid-August humidity and rains continued through September. Disease pressure was relatively low in 2022. October was strikingly dry, with the lowest monthly rainfall total on record in 21 years (.42"). 2022 is not short on quality despite the erratic, unpredictable weather. A strong backbone of acidity showed in the white varieties especially. The wines are balanced by fruit, and in some cases, residual sugar is left behind after fermentation. White wine grapes demonstrated a range of moderate to fully developed fruit flavors driven by vineyard location and harvest date.



APPELLATION
FINGER LAKES

ALC/VOL
12.2%

pH
2.99

VARIETAL COMPOSITION
100% RIESLING

TOTAL ACID
9.0 g/L

UPC CODE
55052 00709

RESIDUAL SUGAR
5.3 g/L