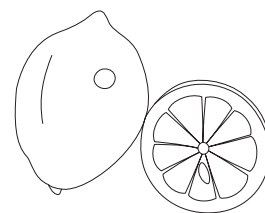




2025 Dry Riesling

WINEMAKER NOTES

Our flagship Riesling is wonderfully crisp, clean, and refreshing. The mouthwatering acidity balances the soft notes of golden apple and white tea. It finishes with hints of lemon zest for a tart and balanced sip! We recommend pairing with simple, fresh grilled seafood, grilled pork chops, and charcuterie.



ACCOLADES

93 points - James Suckling Wine Ratings
91 Points - Wine Enthusiast
Gold - San Francisco Chronicle Wine Competition

92 points - James Suckling Wine Ratings
91 points - Vinous

Gold Medal & 93 points - New York Wine Classic

Gold Medal & 91 points - New York Wine Classic

Gold Medal - New York Wine Classic
90 points - Wine Enthusiast
90 points - Robert Parker's Wine Advocate
91 points - James Suckling Wine Ratings

91 points - Wine Enthusiast
Gold Medal - San Francisco Chronicle Wine Competition

91 points & Editor's Choice - Wine Enthusiast
90 points - Wine Enthusiast

90 points - Robert Parker's Wine Advocate
Double Gold Medal - New York Wine Classic

2024 VINTAGE

2023 VINTAGE

2022 VINTAGE

2021 VINTAGE

2020 VINTAGE

2019 VINTAGE

2018 VINTAGE

2017 VINTAGE



APPELLATION	Finger Lakes
VARIETAL	100% Riesling
AGING	Stainless Steel
ALC/VOL	12.6%
TOTAL ACID	7.7 g/L Tartaric
RESIDUAL SUGAR	4.7 g/L
PH	3.01
UPC CODE	855052007091

NEW YORK STATE'S WINERY OF
THE YEAR 2022, 2024 & 2025!

