

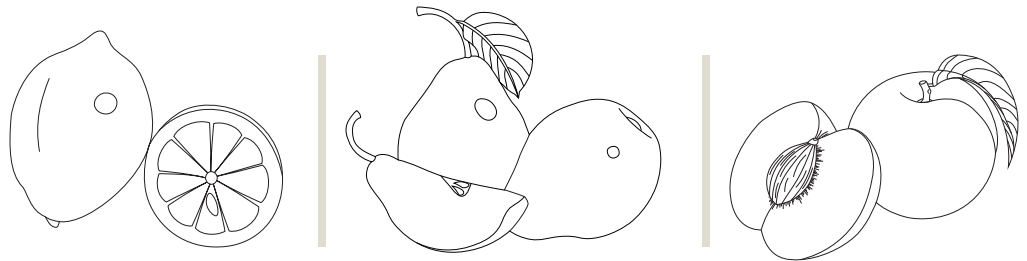


2021 Extended Ferment Riesling

WINEMAKER NOTES

Harvested at the end of October, the grapes were pristine with a perfect golden yellow tone. During the process of fermentation, the yeast began strong but stubbornly slowed down to a near halt as the temperature decreased in January. Fermentation kicked back in the late spring and in August the wine was finally ready to be enjoyed!

With a touch of residual sugar, notes of lemon zest, and a silky mouthfeel, this really is the perfect food pairing wine. Hints of pear and guava paired with the mild acidity make this riesling soft and sensual. It would pair really well with bold flavors like Thai or Mexican cuisine.



APPELLATION	Finger Lakes
VARIETAL	100% Riesling
AGING	Stainless Steel
ALC/VOL	10%
TOTAL ACID	8.3 g/L Tartaric
RESIDUAL SUGAR	14.9 g/L
PH	3.08
UPC CODE	855052007480

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

