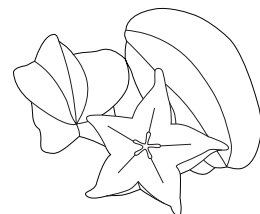
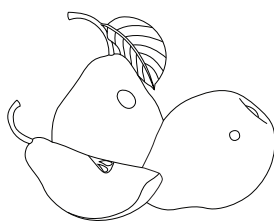




2025 Heart of the Lake

WINEMAKER NOTES

Heart of the Lake is one of our absolute favorite summertime sipping wines! A unique hybrid referred to as NY81.0315.17 (more recently renamed Aravelle) was developed as an experimental grape at Cornell University which is a cross between Riesling & Cayuga White. It's bursting with flavor and has a hint of sweetness that makes it ever so drinkable. It has floral notes of honeysuckle, herbal tea, and jasmine that balance perfectly with it's fuller body and nice structure. Flavors of pear, melon, and starfruit flood the palate with bright juiciness. The beauty of this wine is the sweet beginning balanced by the tart, dry finish, making it the absolute ideal hybrid!



ACCOLADES

Gold Medal, 94 points & Best Hybrid - NY Wine Classic

2022 VINTAGE

Gold Medal & 91 points - New York Wine Classic

2021 VINTAGE

Silver Medal - New York Wine Classic

2017 VINTAGE

Double Gold & Best of Class - New York Wine Classic

2016 VINTAGE



APPELLATION	Finger Lakes
VARIETAL	100% Aravelle
AGING	Stainless Steel
ALC/VOL	12.9%
TOTAL ACID	7.2 g/L Tartaric
RESIDUAL SUGAR	29.6 g/L
PH	3.26
UPC CODE	855052007053

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

