



## 2024 Noble Select Riesling

### WINEMAKER NOTES

Our 2024 Noble Select Riesling is hand crafted in the German style of Trockenbeerenauslese (TBA), meaning "Dry Berry Selection," this wine is made using meticulously hand selected Riesling grapes of the highest quality. The grapes contain a naturally high sugar content occurring with the help of Botrytis Cinerea (Noble Rot). TBA style wines rank among the greatest sweet wines in the world.

This wine will age comfortably for decades.

Stuart Pigott from James Suckling wrote the perfect description for this wine: "This astonishing, full-bodied yet vibrant riesling dessert wine is densely packed with dried papaya and mango aromas. Great concentration and power, but so pure, straight and pristine through the extremely long finish. Very limited production. Drinkable from release, but try to be patient, because this has many decades of aging potential."

Harvest Date: October 28, 2024 / Sugar Level at Harvest: 40.2 Brix



### ACCOLADES

98 Points - James Suckling Wine Ratings

2024 VINTAGE

95+ Points - Robert Parker Wine Advocate  
Gold Medal & 95 points - New York Wine Classic  
94 Points - Cristaldi & Co

2020 VINTAGE

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



|                |                   |
|----------------|-------------------|
| APPELLATION    | Finger Lakes      |
| VARIETAL       | 100% Riesling     |
| AGING          | Stainless Steel   |
| ALC/VOL        | 10.4%             |
| TOTAL ACID     | >9.0 g/L Tartaric |
| RESIDUAL SUGAR | 195.2 g/L         |
| PH             | 3.40              |
| UPC CODE       | 85505200734       |