



2021 SEMI DRY RIESLING

WINEMAKER NOTES

Pretty aromas of apple, peach and white blossoms meld with a lifted citrus backdrop in this semidry wine. It's rounded and juicy in feel on the palate, with bright orchard fruit flavors shot against sunny acidity. There's good drive and length, with a zesty, mouthwatering finish that leaves you coming back for more.

VINTAGE NOTES

The mild winter laid a good foundation for a bountiful crop of grapes in 2021. Growing Degree Days were somewhat warmer than average, especially the ripening months from August through October. As for monthly rainfall received in the Finger Lakes, April, May and June were dryer than average, but July and August were wetter than average, and most especially October. As August and early September played out, many producers acted to reduce the crop in order to more fully ripen a smaller number of clusters per vine. September was dry, though veraison delayed by ten days or so. October was very challenging with high humidity. On average, the nights were warmer than usual, which has the effect of reducing acidity in some varieties.

ACCOLADES:

Gold Medal - San Francisco Chronicle Wine Competition



APPELLATION

FINGER LAKES

ALC/VOL

12.0%

pH

3.15

VARIETAL COMPOSITION

100% RIESLING

TOTAL ACID

8.4 g/L

UPC CODE

55052 00710

RESIDUAL SUGAR

22 g/L