



## 2022 SEMI DRY RIESLING

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### WINEMAKER NOTES

Fruit forward notes of peach, lemon and passionfruit are complemented by a touch of honey and balanced with bright acidity. The hint of minerality on the finish keeps this wine structured and lively.

The touch of sweetness on this wine makes it a perfect wine to sip on as well as pair with foods. We suggest trying it with lightly spiced foods and desserts.

### VINTAGE NOTES

The 2022 growing season produced a lower-than-normal yield because of a mild winter marked by extreme temperature variations. The coldest days led to damage in the vineyards. A warm and dry spring carried through into summer. Diurnal variation (hot days balanced with cool nights) allowed for the retention of a fresh acidity within the grapes. Grapes were ripe but scarce, with small berries and lower yields across the board. Summer brought the rainy remnants of tropical storms to the Finger Lakes. The mid-August humidity and rains continued through September. Disease pressure was relatively low in 2022. October was strikingly dry, with the lowest monthly rainfall total on record in 21 years (.42"). 2022 is not short on quality despite the erratic, unpredictable weather. A strong backbone of acidity showed in the white varietals especially. The wines are balanced by fruit, and in some cases, residual sugar is left behind after fermentation. White wine grapes demonstrated a range of moderate to fully developed fruit flavors driven by vineyard location and harvest date.



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**APPELLATION**  
FINGER LAKES

**ALC/VOL**  
12%

**pH**  
3.03

**VARIETAL COMPOSITION**  
100% RIESLING

**TOTAL ACID**  
9.1 g/L

**UPC CODE**  
55052 00710

**RESIDUAL SUGAR**  
23.7 g/L