

## 2022 WINZER SELECT RIESLING A

## WINEMAKER NOTES

This late-harvest Riesling showcases delightful sweetness, fruit-forward notes and vibrant acidity. The A in the name is utilized to signify a reference to the German style of Riesling, Auslese, meaning "selected harvest." The grapes for this wine were hand-harvested with a portion of them affected with botrytis, also known as Noble Rot. This botrytis influence lends itself to beautiful sweetness that is balanced with acidity and bright fruit notes. Whole cluster press. This exceptionalt Riesling wine abounds with dazzling fruit of candied pear, apricot balanced with a naturally sweet finish. Aromas of honeysuckle and key lime lead to a soft and creamy palate combined with plenty of tropical and stone fruit.

## 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.



APPELLATION	<b>ALC/VOL</b>	<b>рН</b>
FINGER LAKES	10.6%	3.10
VARIETAL COMPOSITION	<b>TOTAL ACID</b>	<b>UPC CODE</b>
100% RIESLING	9.2 g/L	55052 00722
BRIX AT HARVEST 29	<b>RESIDUAL SUGAR</b> 61.6 g/L	