



2022 Riesling

Harvest Dates: October 11th - 14th, 2022 | **Alcohol label %:** 10.7 | **pH:** 2.88 |
Acidity (TA): 9.75 | **Residual Sugar (g/L):** 21.0

Growing Conditions

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Winemaking

Machine-harvested fruit. Pressed into stainless steel tank to cold settle for two days and then racked off the juice bottoms into stainless steel tanks and large format barrels to ferment. Native and commercial yeasts were employed to create many expressions of the fruit that would be used in the final blending of the wine. The wine spent about 8 months resting on the lees before the wine was readied for bottling.

Bottling

September 14 and 15, 2023

Nose

Crisp apple, nectarine, apricot, lime zest

Palate

Sweet apple, nectarine, apricot, lime zest, and pastry cream

