



North Fork of Long Island

2021 Semi Dry Riesling

Alcohol label %: 10.0 | pH: 3.23 | Acidity (TA): 6.5 | Residual Sugar (g/L): 30.0



Growing Conditions

2021 ended up being a strong vintage in spite of challenges in the form of intense humidity earlier in the summer and several significant rain events. The rains were well-timed. Just before bloom and just before veraison, and other rain events were spaced out and came and went quickly. September and October were very warm with plenty of sunshine resulting in a full ripening of the crop. We were fortunate to conclude our harvest before the Nor'easter storms of late October.

Winemaking

The vineyard yielded about 2.25 tons per acre. The 2021 vintage was made sourcing fruit from our three oldest blocks of Riesling, plus fruit from our four acre block on Sound Avenue planted in 2005, plus fruit from Palmer Vineyards. Average fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.

Food Pairing

Pair it with loin of pork, Asian foods - especially Chinese, Thai or Indian - and Cajun or Tex-Mex dishes.