



2019 Rhysling

Alcohol label %: 11.5 | **pH:** 3.1 | **Acidity (TA):** 8.0 | **Residual Sugar (g/L):** 0.0 |
Serving Temperature (°C): 42.0 | **Drink starting in:** 2022 | **ending in:** 2025

Growing Conditions

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

Aging

18 months in 2009 (12 year old) French oak.

Bottling

Bottling Date: 6/2/2021

Palate

The 2019 Rhysling is a Riesling like no other. Exquisite isn't an overstatement. Though barrel aged, there is a sultry smoothness that surprises and delights. A nose that is downright enchanting begs for slow, lingering sips to follow. The aroma is not that of your typical tropical fruits of most Rieslings. Instead, soft pear and lychee mingle with a slightly peppery Gardenia. The palate is lush and surprisingly silky and stays with you making you literally close your eyes to revel in the burst of juicy goodness. We experience a bit more tropicality here along with more northern orchard fruit. Without a doubt, this is a wine you will want to get your hands on. Join me in enjoying the 2019 Rhysling, the first released to our fans in four years, with grilled fish, fowl or veggies, or with desserts of all kinds.

