



2022 Dry Riesling

Harvest Dates: October 11th - 14th, 2022 | **Alcohol label %:** 11.7 | **pH:** 2.9 |
Acidity (TA): 8.5 | **Residual Sugar (g/L):** 7.5

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 then racked off the juice bottoms into stainless steel tanks 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 7 months resting on the lees before the wine was readied for bottling.

Bottling

July 27, 2023 and August 29, 30 2023

Nose

Apple, Tangerine, Thyme

Palate

Crisp apple, tangerine, lime zest, floral notes with a hint of thyme.

