

# Sweet Riesling



Vintage: Non-Vintage

Varietal: Riesling

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 54% Hazlitt 1852 L'Amoreaux Farm  
46% Hazlitt 1852 Home Farm

Fermentation: Stainless Steel, cool fermentation for preservation of vineyard driven flavors

Ageing: 6 months on light lees

Final Analysis: 5.5% R.S. 11.3% alc. 7.1 g/L TA 3.06 pH

Bottled: 8/15/21 996 gal. (419 cases)

## Winemaker Notes:

Descriptors: A well-structured Riesling with hints of clover honey and pineapple and a sweet and tart flavor like rock candy with lemonade.

Food Pairings: Roasted pork or duck, Cajun cuisine or spicy seafood dishes.  
Also a great compliment to fruit based desserts

