

Riesling



Vintage: 2020

Varietal: Riesling

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

Vineyard: 53% Hazlitt 1852 Home Farm
47% Hazlitt 1852 L'Amoreaux Farm

Harvest: 9/25/20 - 10/22/20
Average of 20.5° Brix 7.1 g/L TA 3.06 pH

Fermentation: Multiple fermentation lots. Stainless Steel cool fermentation at average 14° C with a combination of Epernay 2, R-HST, ICV GRE and NT116 yeasts for complexity and mouthfeel while maintaining vineyard driven flavors.

Final Analysis: 2.8% R.S. 10.6% alc. 9.0 g/L TA 3.00 pH

Bottled: 3003 gal. (1263 cases)

Winemaker Notes:

Descriptors: A medium-sweet Riesling; balanced by crisp acidity and fruity flavors such as mandarin orange and ripe peach with notes of floral blooms.

Food Pairings: Shellfish, fresh fruit salad and spicy Asian fare

