

Dry Riesling



Vintage: 2020

Varietal: Riesling

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

Vineyard: 80% Hazlitt L'Amoreaux Farm
20% Hazlitt 1852 Home Farm
Clones 239, 49, 356

Harvest: 9/25/20 - 10/22/20
Average 20.9° Brix 6.32 g/L TA 3.08 pH

Fermentation: Blend of multiple lots. Stainless Steel cool to ambient fermentation with ICV GRE and R-HST yeasts

Ageing: Average 7 months on lees

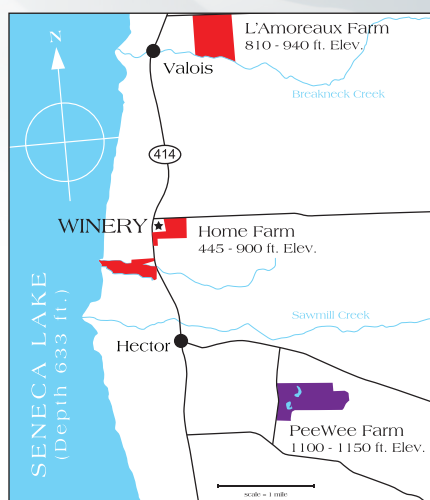
Final Analysis: 0.7% R.S. 12.0% alc. 7.4 g/L TA 2.98 pH

Bottled: 12/14/2021 576 gal. (242 cases)

Winemaker Notes:

Descriptors: A beautiful dry Riesling that has flavors of ripe melon, apple blossoms, lemon zest and a mouthwatering fruit forward palate with a crisp acidity and minerality.

Food Pairings: Roasted pork or turkey, melon and prosciutto; medium soft/mild cheeses like Gouda



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POINTS
Wine Spectator