

Bubbly Riesling



Vintage: Non-Vintage

Varietal: Riesling

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

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

Harvest: 10/22/19 - 10/25/19
Average of 20.7° Brix 7.5 g/L TA 3.08 pH

Fermentation: Combination of inoculated and uninoculated lots
Average 15° C cool fermentation in Stainless Steel
with Vin-13 yeast in inoculated lot

Ageing: Average of 6 month on lees

Final Analysis: 1.45% R.S. 10.6% alc. 7.8 g/L TA 3.07 pH

Bottled: 8/10/21 371 gal. (156 cases)

Winemaker Notes:

Descriptors: A dry, fruity Riesling with fine bubbles that dance on the palate and showcases flavors of apricot and stone fruit with a hint-of-lime on the finish. It is beautifully balanced by a crisp acidity.

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

