

# Dry Riesling



Vintage: 2021

Varietal: Riesling

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

Vineyard: 100% Hazlitt L'Amoreaux Farm  
Clones 21B, 49, 90, 198, 356

Harvest: 9/19/21

Average 19.5° Brix 8.6 g/L TA 3.05 pH

Fermentation: Blend of two fermentation lots. Average 13° C cool  
fermentation temperature with R-HST yeasts

Ageing: 9 months on lees

Final Analysis: 0.6% R.S. 11.7% alc. 7.5 g/L TA 3.06 pH

Bottled: 9/19/22 616 gal. (259 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

