

Bubbly Riesling



Vintage: Non-Vintage

Varietal: Riesling

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

Vineyard: Hazlitt 1852 Home Farm
Hazlitt 1852 L'Amoreaux Farm

Fermentation: Combination of inoculated and uninoculated lots
Average 15° C cool fermentation in Stainless Steel

Final Analysis: 2.0% R.S. 11.5% alc. 6.5 g/L TA 2.94 pH 2.5atm CO₂

Bottled: 2/22/23 768 gal. (323 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

