

Riesling



Vintage: 2023

Varietal: Riesling

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

Vineyard: 11% Hazlitt 1852 L'Amoreaux Farm
89% Hazlitt 1852 Home Farm

Harvest: 10/5/23 - 10/19/23
Average of 19.1° Brix 8.82 g/L TA 3.02 pH

Fermentation: Combination of multiple fermentation lots.
Stainless Steel cool fermentation at average 13° C
with a combination of GRE, Epernay 2 and X Orgin yeasts
for complexity and mouthfeel while maintaining
vineyard driven flavors.

Final Analysis: 2.75% R.S. 10.25% alc. 7.5 g/L TA 3.17 pH

Bottled: 6/3/24 1786 gal. (751 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

