

Sweet Riesling



Vintage: Non-Vintage

Varietal: Riesling

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

Vineyard: 52% Hazlitt 1852 L'Amoreaux Farm
48% Hazlitt 1852 Home Farm

Harvest: Average of 19.9° Brix 8.34 g/L TA 3.08 pH

Fermentation: Stainless Steel, cool fermentation for preservation of vineyard driven flavors. Combination of inoculated and uninoculated lots

Ageing: Average 6 months on light lees

Final Analysis: 5.25% R.S. 10.0% alc. 7.0 g/L TA 3.01 pH

Bottled: 5/28/24 1878 gal. (790 cases)

Winemaker Notes:

Descriptors: A well-structured Riesling with hints of clover honey and pineapple and a sweet and tart flavor like rock candy with lemonade.

Food Pairings: Roasted pork or duck, Cajun cuisine or spicy seafood dishes. Also a great compliment to fruit based desserts

