

2019

DRY RIESLING

Finger Lakes, New York

Wine Specs

Blend: 100% Riesling

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 8.23 g/L

pH: 2.87

Residual Sugar: 9g

Alcohol: 12.25%

Awards & Ratings

- ★ Double Gold & 96pts, 2021 Int. Eastern Wine Comp.
- ★ 90pts, Wine Enthusiast



Tasting Notes

- Aged in stainless steel to accentuate the minerality, the wine retains a zingy vibrant acidity. Pale yellow in color, with bold, bright aromatics this wine has rich notes of honey and apricot mingled with a slight hint of plum on the nose with crisp notes of clementine, honey dew melon, white peach, musk pear, and starfruit on the palate. An excellent sipping wine, the crisp acidity and bright fruit notes pair wonderfully with seafood, Asian cuisines, dry rub barbecue, and spicier dishes.

Winemakers Notes

- Aged and fermented in stainless steel tanks to accentuate the minerality of the wine. The fruit for our Riesling is grown in the Finger Lakes Region of New York, on Seneca Lake in Hector, NY. The juice is brought to the North Fork where it is fermented, aged, and bottled at our winery. 146 cases made.

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