



Wine Specs

Blend: 100% Riesling

Harvest Date: 10/14/21

Bottling Date: 3/11/22

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 9.37 g/L

pH: 3.25

Residual Sugar: 9g

Alcohol: 11.31%



2021 DRY RIESLING

Finger Lakes, New York

Tasting Notes

- Rich stone fruits of apricot and clementine abound from the glass with a hint of lime leading into a bright wine on the pallet with mouthwatering acidity and hints of peach, apricot and pomelo. A light sweetness softens the acidity resulting in a soft, pleasingly long finish. An excellent sipping wine, the crisp acidity in this Dry Riesling means it pairs wonderfully with foods.

Winemakers Notes

- The fruit for our Riesling is grown in the Finger Lakes Region of New York at Gold Seal Vineyard. The juice is brought to the North Fork where it is fermented, aged, and bottled at our winery. We ferment cool (62 F) to accentuate the flowery, perfumed aromas of the varietal. The vineyard and age of the vines showcase the "minerality". This wine is fermented in stainless steel tanks, does not undergo malo-lactic secondary fermentation, and is bottled early to retain a vibrant acidity. 207 cases made.

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