



dry riesling 2021



appellation: Finger Lakes
vineyards: Atwater Estate (EW-5, S-11)

wine profile

harvest date: October 1, 2021
harvest brix: 19.2°
elevation: 615-650 feet (EW-5), 640-650 feet (S-11)
soil type: Lansing
clone: 198
blend: 100% Riesling
acidity: 8.7 g/L
pH: 3.02
residual sugar: 0.13%
ABV: 12.4%
pressing: Pressed on date of harvest
fermentation: Tank-fermented
aging: Six months in stainless steel tanks
bottling: March 24, 2022
production: 365 Cases
wine release date: May 15, 2022

vintage notes

Winter 2021 was generally mild, with occasional snow and cold patches, but no winter injury was reported. The spring was slightly warmer than in recent years, especially in April; however, we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall nor did we see lower nighttime temperatures. Consequently, we experienced increased disease pressure and lower sugars. Although we had to work twice as hard this year, the early intervention in the vineyards and additional work hand-sorting and culling on the crush pad has yielded yet another unforgettable vintage!