



Dry Riesling 2023



Appellation: Finger Lakes

Vineyards: Boland Thomas, Fulkerson, Sawmill Creek, Swedish Hill

Wine Profile

Harvest Date/Brix: October 13, 2023/ 18.2° (Boland Thomas)

Harvest Date/Brix: October 20, 2023/ 18.4° (Fulkerson)

Harvest Date/Brix: October 13, 2023/ 18.4° (Sawmill Creek)

Harvest Date/Brix: October 19, 2023/ 19.5° (Swedish Hill)

Blend: 100% Riesling (43% Swedish Hill, 26% Sawmill Creek, 20% Fulkerson, 12% Boland Thomas)

Acidity: 7.2 g/L

pH: 3.19

Residual Sugar: 0.26% (2.6 g/L)

ABV: 11.3%

Yeast: Cross Evolution (Boland Thomas and Sawmill Creek), Spontaneous (Fulkerson), GRE (Swedish Hill)

Malolactic Fermentation: Partial

Pressing and Fermentation: Each lot of Riesling was de-stemmed and pressed immediately. All of the four vineyard sites were left to ferment separately in stainless steel tanks.

Aging: Each separate Riesling lot aged on the lees for seven months in stainless steel tanks prior to being blended.

Bottling: June 20, 2024

Production: 984 Cases

Wine Release Date: February 15, 2025

Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.