



## **Dry Riesling East-West 2021**

**APPELLATION:** Finger Lakes **VINEYARDS:** Atwater Estate, East-West 1 Block

WINE PROFILE Harvest Date: October 6, 2021 Harvest Brix: 18.4° Elevation: 640-680 feet Soil Type: 90% Schoharie, 10% Hudson **Clone:** 198 Blend: 100% Riesling Acidity: 8.5 g/L pH: 2.97 **Residual Sugar:** 0.89% **ABV:** 11.8% Pressing: Whole cluster pressed on date of harvest Fermentation: Barrel fermented Aging: Nine months in neutral French oak barrels on lees **Bottling:** July 21, 2022 Production: 190 Cases Wine Release Date: February 15, 2023

## 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!