



# riesling 2021



**APPELLATION:** Finger Lakes

**VINEYARDS:** Atwater Estate (N-7 and S-7)

## WINE PROFILE

**Harvest Date:** September 30, 2021

**Harvest Brix:** 19.2°

**Elevation:** 675-695 (N-7), 690-710 (S-7)

**Soil Type:** N 70% Schoharie, S 30% Lansing (N-7); 100% Lansing (S-7)

**Clone:** 90, 110, 198

**Blend:** 100% Riesling

**Acidity:** 8.7 g/L

**pH:** 3.02

**Residual Sugar:** 2.43%

**ABV:** 10.8%

**Fermentation:** Tank-fermented

**Pressing:** Pressed on date of harvest

**Aging:** Six months in stainless steel tanks

**Bottling:** April 8 and 9, 2022

**Production:** 329 Cases

**Wine Release Date:** July 4, 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!