



Riesling 2022



Brims with tropical and stone fruits, bright citrus with a slight pithiness. Lively acidity finds a nice balance with sugar for an extremely drinkable off-dry Riesling. Pair with spice for a refreshing palate cleanser.

APPELLATION: Finger Lakes

VINEYARDS: Atwater Estate (North-7 and South-7)

WINE PROFILE

Harvest Date: October 3, 2022

Harvest Brix: 19.8°

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: 9.0 g/L

pH: 3.01

Residual Sugar: 2.8%

ABV: 10.4%

Fermentation: Tank-fermented

Pressing: Pressed on date of harvest

Aging: Five months on lees in stainless steel tanks

Bottling: April 7, 2023

Production: 430 Cases

Wine Release Date: August 15, 2023

VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November. The 2022 growing season racked up 2632 growing degree days.