



# Riesling 2023



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

**APPELLATION:** Finger Lakes

**VINEYARDS:** Atwater Estate (South-7, South-11, and Central-1)

## WINE PROFILE

**Harvest Date:** October 12, 2023

**Harvest Brix:** 18°

**Elevation:** 690-710 ft (S-7), 650-670 ft (S-11), 760-780 ft (C-1)

**Soil Type:** 100% Lansing (S-7 and S-11), Lordstown (C-1)

**Clone:** 90, 110, 198

**Blend:** 100% Riesling

**Acidity:** 6.7 g/L

**pH:** 3.14

**Residual Sugar:** 2.43% (24.3 g/L)

**ABV:** 9.9%

**Yeast:** Spontaneous (Pied de Cuve)

**Fermentation:** Tank-fermented

**Pressing:** Pressed on date of harvest

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

**Malolactic Fermentation:** No

**Bottling:** March 28, 2024

**Production:** 257 Cases

**Wine Release Date:** May 15, 2023

## 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.