



# Riesling Lahoma Vineyard 2024



*The Riesling Lahoma 2024 has a bouquet of jasmine, citrus zest, and a touch of petroleum that leads to a palate of green apple, green papaya, lime, white flowers, and chalk.*

**Appellation:** Finger Lakes  
**Vineyards:** Lahoma

## Wine Profile

**Harvest Date:** October 5, 2024

**Soil Type:** Sandstone

**Brix:** 21°

**Blend:** 100% Riesling

**Acidity:** 8.4 g/L

**pH:** 3.2

**Residual Sugar:** 2.18% (2.18 g/L)

**ABV:** 11.4%

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

**Malolactic Fermentation:** No

**Pressing and Fermentation:** The grapes were machine harvested, destemmed, and sent directly to the press. The wine was fermented in stainless steel.

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

**Bottling:** March 26, 2024

**Production:** 328 Cases

**Wine Release Date:** June 18, 2025

## Vintage Notes

2024 started off with a mild winter that left the vines unscathed by any winter damage. Spring was also reasonably warm with average rainfall and no spring frost which set the vines up for a good crop load come harvest time. The summer and fall were relatively warm but a close to average level of rainfall kept the vines growing and healthy. We ended the year with an above average growing degree day count of 2900. The brix accumulation in the grapes was above average across the board. Acidity levels were slightly below average due to the higher level of ripeness. Both the red and white wines show nicely this vintage with the red wines taking the spotlight. The reds have bolder color and tannins than they would in a cooler vintage, while the whites have slightly lower acidity but a more concentrated palate than average.