

Riesling “Estate Vineyard” 2022

The “Queen of Silver Thread,” this is our most critically-acclaimed wine.

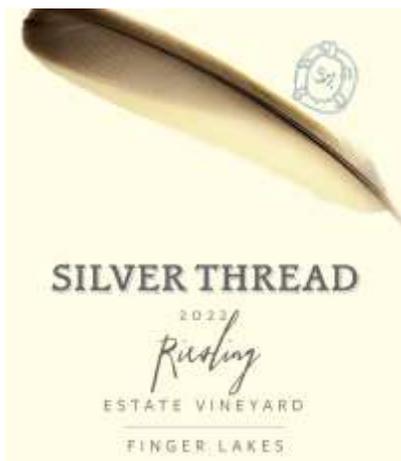
Cases produced: 189
Residual sugar: 1.3%
Alcohol by volume: 10.8%
Titratable Acidity: 7.32 g/L, pH: 3.04

Tasting notes: Intense aromas of lemon curd, quince, apricot, and minerals. Medium body with well-integrated acidity and a long finish characterized by grapefruit, flint, and saline. Elegant and savory. Medium dry.

Winemaker notes: This wine is made with 100% estate-grown grapes and captures the pure, distinct flavor of our site, making it unmistakably original. Bio-intensive growing practices encourage intense expression of vineyard character.

Cellaring: Drink now or cellar 8-10 years.

Pairing suggestions: Chevre, cold salads, grilled chicken with peach salsa.



Riesling “Doyle Fournier Vineyard” 2022

A classic “Banana Belt” Riesling, the 2022 vintage has produced a rich wine that shows why this vineyard is famous.

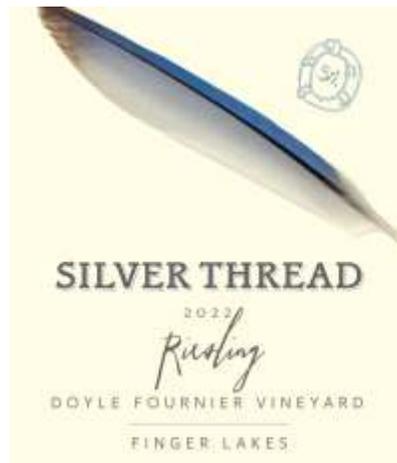
Cases produced: 101
Residual sugar: 10.6 g/L (1%)
Alcohol by volume: 11.2%
Titratable Acidity: 6.83 g/L, pH: 3.24

Tasting notes: Peach, mango, blossom, apricot, pineapple, pear... this aromatic, medium-dry Riesling is opulent and voluptuous with a long finish.

Winemaker notes: 100% fermented in stainless steel to capture the rich, full flavor and excellent ripeness of this historic vineyard planted by Charles Fournier in 1973. The fermentation was stopped before completion to leave a touch of sweetness for balance.

Cellaring: Drink now or cellar up to 10 years from vintage date.

Pairing suggestions: Scallops, lobster, roast turkey, brie, homemade mac and cheese.



Riesling “Gridley Bluff Point Vineyard” 2022

Flamboyant and uniquely expressive, this wine stretches what we think a Finger Lakes Riesling can be.

Cases produced: 100
Residual sugar: 1.3%
Alcohol by Volume: 10.8%
Titratable Acidity: 7.6 g/L, pH: 3.18

Tasting notes: Apricot and mango with a touch of green, this medium-dry Riesling is not to be missed. Aromatic with lively acidity and a flinty stony character on the finish.

Winemaker notes: Ripeness varies greatly at this Keuka Lake vineyard, more so than at our Seneca Lake estate. 2022 was a dry summer with a long cool autumn, so while there wasn't a lot of fruit, the grapes were highly saturated with flavor!

Cellaring: Drink now or cellar up to 10 years from vintage date.

Pairing suggestions: Baked ham with maple glaze, grilled kebabs with pineapple chunks & teriyaki, chicken salad, pound cake.

