



Riesling “Late Harvest Select” 2022

Made with botrytized grapes from the historic Doyle Vineyard Fournier Riesling block planted in 1976.

Cases produced: 81

Residual sugar: 3.3%

Brix at harvest: 23.5

Alcohol by volume: 11.2%

Tasting notes: Apricot and blossom greet you, leading to a honeyed sip with a touch of orange marmalade. This medium-sweet Riesling has a medium body and beautifully balanced acidity. More of a Sauternes than a new world Late Harvest Riesling.

Winemaker notes: Noble rot, or botrytis, only occurs in certain vintages but produces some of the most complex and long-lived wines on earth. In 2022, conditions at the Doyle Fournier Vineyard overlooking Seneca Lake were ideal for the development of noble rot. Botrytized clusters were selectively hand-harvested to create a delicious late harvest wine.

Cellaring: Drink now or cellar up to 10 years.

Pairing suggestions: Fruity desserts, your favorite cheeses, or on its' own.

