

2017 Riesling “Estate Vineyard”

Cases produced: 70
Residual Sugar: 1.2%
Alcohol by Volume: 11.5%
Titratable Acidity: 8.0 g/L, pH: 2.98

Tasting notes: A classic Riesling with aromas of lemon pith, grapefruit, apricot and quinine. Medium body with good intensity, bristling acidity and a long finish characterized by peach and saline. Elegant and savory. Medium dry.

Winemaker notes: A single vineyard wine made from 100% estate grown Riesling from the shallow, shale-heavy soils of Silver Thread Vineyard. Most of the grapes come from 30-year-old, low-yielding vines. Grapes were hand-harvested in stages between October 3-28, 2017. This juice was separated into four fermentations—including one in a 10-year-old neutral barrel with malolactic fermentation—to allow the grapes to express themselves in a myriad of ways. The lots were blended prior to bottling.

Accolades: 91 points, *Robert Parker*; 90 points, *J. Suckling*

2022 Riesling “Estate Vineyard”

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. Biointensive growing practices, a mixture of stainless steel and neutral oak barrel aging, and use of both indigenous and cultured yeasts encourage intense expression of vineyard character.

Cellaring: Drink now or cellar 5-7 years.

Food Pairing - Chevre & Honey Appetizer

- your favorite crackers
 - 2 Goat Cheese Logs (approximately 4oz.)
 - 2 Tbsp. honey, plus more for drizzling
 - ¼ cup coarsely-chopped toasted pecans
 - ½ tsp. fresh thyme leaves, chopped
 - coarse sea salt
- 1) Mix the goat cheese & honey together until relatively smooth.
 - 2) Spread generously on crackers.
 - 3) Top with chopped nuts, fresh thyme, and sea salt.
 - 4) Drizzle with a bit more honey.
 - 5) Enjoy!

2022 Dry Riesling

Cases produced: 435
Residual Sugar: 0.6%
Alcohol by Volume: 11.5%
Titratable Acidity: 6.1 g/L, pH: 3.19

Tasting notes: White tea, grapefruit, lemon, pineapple, blossom, and peach accompany crisp acidity and a lingering finish. Medium-bodied, elegant, and savory.

Winemaker notes: A carefully selected blend of wines from our estate vineyard and grower partners on Seneca and Keuka Lakes. Fermented in a mix of stainless steel and neutral oak barrels; both selected and ambient yeasts were used for fermentation.

Cellaring: Drink now or cellar for 3-5 years.

Accolades: 91 pts, *Wine & Spirits*

2021 Riesling “Gridley Bluff Point Vineyard”

Cases produced: 100
Residual Sugar: 1.9%
Alcohol by Volume: 11.0%
Titratable Acidity: 7.8 g/L; pH: 3.18

Tasting notes: Intense peach fruitiness and a touch of green characterize this not-to-be-missed Riesling that shows originality and flair. Wonderful tension between the hint of natural sweetness and the lively acidity in this intensely aromatic wine. Medium dry.

Winemaker notes: Grapes for this wine are grown on the bluff of Keuka Lake by Donna and Louis Gridley. This site, planted in the early 2000s, is one of the highest elevations in the Finger Lakes and faces east-southeast for maximum sunlight interception. Grapes were hand-harvested October 19, 2021. At this high elevation site, ripeness varies more from year to year than any of the single-vineyards. 2021 was marked by somewhat less rainfall than Seneca Lake, which led to slightly higher alcohol than the other Rieslings.

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

Food Pairing – Hawaiian Flatbread

- 2 flatbreads
- 2 tsp. olive oil, plus more for drizzling
- 1 cup shredded mozzarella
- ½ cup shredded cheddar
- 4 slices honey ham
- ⅓ cup pineapple, diced (& drained, if canned)
- 2 slices bacon, chopped
- 2 Tbsp. red onion, diced
- 1 Tbsp. fresh parsley, chopped

1. Heat oven to 350F.
2. Place flatbreads on a large baking sheet and brush with olive oil.
3. Bake for 5-8 minutes, until lightly crisped.
4. Remove flatbreads from the oven. Top each flatbread with half each of the remaining ingredients: half cheese, sliced ham, pineapple, red onion, the other half of the cheese, and bacon.
5. Bake again for an additional 8-12 minutes, until cheese is melted and gooey.
6. Garnish with chopped parsley. Serve warm.

2022 Riesling “Doyle Fournier Vineyard”

Cases produced: 101
Residual Sugar: 1.0%
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.

2022 Riesling Late Harvest Select

Cases produced: 81
Residual Sugar: 3.3%
Alcohol by Volume: 11.2%
Brix at harvest: 23.5
Titratable Acidity: 9.57 g/L, pH: 3.29

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.

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.

Food Pairing – Apple & Marmalade Tart

- 1 pack Puff pastry ready rolled
- 2-3 apples peeled cored and cut into circles
- 1 handful chopped walnuts
- 2-3 Tbsp. orange marmalade
- 2 Tbsp. Riesling
- 1 Tbsp. brown sugar
- 1 tsp. fresh thyme, finely chopped
- 1 tsp. rosemary, finely chopped
- 1 Tbsp. powdered sugar, for dusting

- 1) Get an oven-safe tin or pan prepared by lining with parchment paper, and preheat the oven to 350°F.
- 2) Place the pastry in the tray pushing down slightly to mould it around the tin nicely.
- 3) Place another parchment sheet over the pastry pushing down around all corners. Place a smaller pie pan on top, or use uncooked rice. Bake for 8-10 minutes until the edges get slightly golden.
- 4) Meanwhile peel and core two (large) or three (medium) apples and cut into rings. Place them in a bowl, sprinkle the sugar, drizzle the wine, give it a toss, and set aside.
- 5) Wash and chop the rosemary and thyme, set aside to use shortly.
- 6) When the pastry is ready, take it out of the oven, remove the parchment, etc., and allow it to cool for approximately 5 minutes.
- 7) Using a brush, coat the pastry with the orange marmalade, sprinkle the herbs, arrange the apple rings at an angle, scatter the walnuts, and place in the preheated oven. Bake at 365F for 20-25 minutes until golden brown.
- 8) When ready, dust with powdered sugar and serve. Whipped cream would also be suitable!