

Good Earth White 2023

Fruit-forward and mouth-watering: this vintage of Good Earth White has already won a double gold medal!

Cases produced: 150 Alcohol: 11.4% Titratable Acidity: 6.86 g/L, pH: 3.2 Residual sugar: 1.3%

Tasting notes: Ripe peach, apricot, and lemon aromas with a rich texture, crisp acidity, and a lingering finish of citrus and stones. Well-balanced with a smooth finish.

Winemaker notes: This blend of 50% Riesling, 25% Cayuga, and 25% Aravelle is incredibly easy to drink. Fermented and aged in a mix of stainless steel and neutral oak barrels, it is both aromatic and soft. The two locally adapted varieties are the first harvested from our 100% organically farmed Good Earth Block. This wine was fermented with native yeast.

Cellaring: Drink now to enjoy the fruitiness of this Riesling blend!

Pairing suggestions: Chicken salad, a variety of cheeses, or on its own.

Accolades: Double Gold Medal, FLIWC 2024

