



## Riesling Reserve 2023

*Silky and savory, our 2024 club member wine represents the partnerships that characterize Finger Lakes winemaking.*

Cases produced: 75

Alcohol: 11.8%

Titratable Acidity: 6.86 g/L, pH: 3.45

Residual sugar: 0.3%

**Tasting notes:** A complex, dry white wine that tastes very different from a typical Riesling. Aromas of lemon zest, grapefruit, thyme, and white tea are accompanied with flavors of cream, toasted walnuts, apricot, and pear. Pleasant minerality with a mouth-filling, mouth-watering finish. \*Serve cool, NOT cold.\*

**Winemaker notes:** This bone dry Riesling is a great representation of the strong relationships formed between winemakers and grape growers. Made with one barrel each of Riesling from the Silver Thread estate, the Doyle Fournier Vineyard, and the Gridley Bluff Point Vineyard, this wine was fermented in neutral oak by indigenous yeast. It went through partial malolactic fermentation and was aged on the lees for 9 months before bottling. Reserve Riesling was bottle-aged for 6 months before release.

**Cellaring:** Drink now or cellar for 5-10 years.