



Winemaker's Notes – Riesling Expert 2025

Dry Riesling 2023

Our flagship wine is a benchmark for Finger Lakes Rieslings.

Cases produced: 600
Alcohol: 11.3%
Titrateable Acidity: 6.2 g/L, pH: 3.39
Residual sugar: 0.6%

Tasting notes: Ripe apricot, grapefruit and lemon aromas with a rich texture, crisp acidity and a lingering finish of citrus and stones. Medium-bodied, elegant, and savory.

Winemaker notes: A carefully selected blend of wines from three certified-sustainable vineyards: our estate vineyard and grower partners Doyle and Gridley. Grapes were hand-picked over nine days between Oct. 12 and 26, 2023. 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.

Pairing suggestions: Truly everything pairs well with a good dry Riesling!

Accolades: 90 pts, *Decanter & Wine Enthusiast*

Riesling "Estate Vineyard" 2023

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

Cases produced: 198
Alcohol: 10.7%
Titrateable Acidity: 6.2 g/L, pH: 3.23
Residual sugar: 0.8%

Tasting notes: Intense aromas of lemon juice, wet stone, and pear. Medium body with well-integrated acidity and a long finish characterized by grapefruit, flint, and peach. 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 5-9 years.

Pairing suggestions: Chevre, grilled chicken, white fish.

Semi-dry Riesling 2023

This fruity Riesling is fun and full of mouth-watering tension.

Cases produced: 309
Alcohol by volume: 10.3%
Titrateable Acidity: 7 g/L, pH: 3.28
Residual sugar: 2.4%

Tasting notes: Aromas of honeysuckle, peach, quince and pineapple. Intense fruity flavors are well-balanced with crisp acidity. Long and juicy finish with flinty mineral aftertaste.

Winemaker notes: Semi-dry Riesling is a strategic blend of grapes from our own vineyard and our trusted grower-partners: our 40-year-old, biologically-farmed vineyard perched on the edge of Seneca Lake, neighboring Doyle Fournier Vineyard (Seneca Lake) and Gridley Bluff Point Vineyard (Keuka Lake). All three vineyards are certified sustainable by New York Sustainable Winegrowing. Fermentation was arrested before dryness in order to leave a beautiful, natural grape sweetness.

Cellaring: Drink now or cellar 5-8 years.

Pairing suggestions: Spicy Asian dishes, spicy barbecue, or enjoy a glass in the late afternoon.

Accolades: 90 pts, *Wine Enthusiast & Vinous Media*