



Riesling “Doyle Fournier Vineyard” 2024

A classic “Banana Belt” Riesling that showcases Seneca Lake terroir.

Cases produced: 120
Alcohol: 12.4%
Titratable Acidity: 7.4 g/L, pH: 3.24
Residual sugar: 11 g/L (1.1%)

Tasting notes: Aromas of pear, white peach, and chalk. Full body with a plush texture that is balanced by zesty acidity. Elegant and off-dry with a long finish of emphasizing bright tree fruit flavors.

Vineyard notes: This historic vineyard was planted by Charles Fournier in 1973 and is the oldest Riesling vineyard on Seneca Lake. It is owned and managed by Matt and Carre Doyle and is part of the Certified Sustainable program. Soils are deep silt loam over shale.

Vintage notes: 2024 was the warmest growing season on record in the Finger Lakes region, which led to very good ripeness and flavor development in the grapes. Sugar levels were above average, which led to slightly higher alcohol levels in the finished wine. Yields at this vineyard were slightly above average.

Winemaker notes: This wine is a blend of four separate pickings that occurred between October 8-20, 2024. Each lot was whole-cluster pressed for an extended time to extract phenolics from the skins. Three fermentations took place in stainless steel tanks, and one lot fermented in neutral oak barrels. A combination of spontaneous fermentation with native yeast, and cultured yeast was used. After fermentation was complete, we blended the wine and aged it in tank until bottling on March 18, 2025.

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

Pairing suggestions: Ham, lobster, brie, homemade mac & cheese.

Feather: Blue Jay



This wine is certified sustainable by New York Sustainable Winegrowing.