

2020 Classic Riesling



Vineyard & Winemaking Notes

By blending wines with fruit from three excellent growers, our classic Riesling has become a fine exemplar of this signature varietal of the Finger Lakes. We pressed the grapes slowly overnight to maximize flavor extraction. The 2020 season resulted in vivid, ripe flavors that are particularly expressive of our region. Extensive blending trials permitted us to achieve consistency with previous vintages in the wine's flavor profile and balance between sweetness and tartness.

| Appellation | Finger Lakes |
|----------------------|--------------------------------|
| Growers | Anthony Road Wine Co., |
| | Fulkerson Vineyards, Wagner |
| | Vineyards, Humphreys Vineyards |
| Varietal | Riesling |
| Harvest dates | October 9, 17-20 and 23, 2020 |
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| Winemaker | Lynne Fahy |
| Fermentation | 100% in tanks |
| Alcohol by volume | 11.5% |
| Residual sugar | 1.4% |
| Sweetness perception | Semi-dry Semi-dry |
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| Bottling dates | February 11 and May 19, 2021 |
| Cases produced | 1058 cases |
| Vegan certified | Yes |
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Tasting Notes

Bright on the nose, this classic Riesling, our perennial topselling wine, has a juicy, peachy, citrusy mid-palate, and a lovely well-integrated sweetness right through its long, clean finish.

Food Pairing Ideas

Pork and turkey with traditional apple and cranberry condiments. Spicy Thai, Indian curries and Far Eastern dishes.