

Keuka SPRING

2020 Dry Riesling



Vineyard & Winemaking Notes

Our inaugural 2014 vintage of Dry Riesling was so enthusiastically greeted by customers, it sold out quickly. We had to wait until 2019 for our viticultural stars to align for the much-anticipated second vintage.

The hot and very dry 2020 growing season produced smaller crops of Riesling than usual but grapes of excellent quality, with beautiful flavor development and a vibrant natural acidity that shines through in the final wine. The wine-making team performed a substantial portion of fermentation in neutral barrels to round out the wine's texture (mouthfeel).

Appellation	Finger Lakes
Growers	Fulkerson Vineyards Humphreys Vineyard Wagner Vineyards
Varietal	Riesling
Harvest dates	October 9, 18 and 23, 2020
Head Winemaker	Lynne Fahy
Fermentation	40% primary fermentation in neutral oak barrels, 60% in tanks
Alcohol by volume	12.0%
Residual sugar	0.6%
Sweetness perception	Dry
Vegan	Yes
Bottling date	June 2, 2021
Production	364 cases

Tasting Notes

Our refreshing Dry Riesling shines on the palate with a captivating citrus zest, a beautifully rich texture, and a long, clean finish.

Food Pairing Ideas

Classical roast chicken; crab cakes; oysters, steamed clams and other shellfish that love a touch of lemon.