

Keuka SPRING

2020 Riesling Humphreys Vineyard



Vineyard & Winemaking Notes

From a favored site on Seneca Lake, Humphreys Vineyard provides balanced, intense Rieslings grapes year after year. The vineyard's east-west orientation creates clean and delicious fruit. Our decision to bottle this wine as a single vineyard selection reflects not only our belief in its quality but in the uniqueness of this site. Late-ripened grapes underwent a three-hour press cycle before fermentation. We fermented selectively in neutral barrels to add structure and help develop the lovely round mouth-feel characteristic of Keuka Spring wines.

Appellation	Finger Lakes
Grower	Humphreys Vineyard (southwest Seneca Lake)
Varietal	Riesling
Harvest dates	October 18 and 20, 2020
Winemaker	Lynne Fahy
Fermentation	75% in tanks, 25% in neutral barrels
Alcohol by volume	12.0%
Residual sugar	0.7%
Sweetness perception	Dry
Bottling date	February 10, 2021
Production	446 cases
Vegan	Yes

Tasting Notes

Our dry Humphreys Riesling delights the nose with hints of citrus and apples, opens in the mouth with mineral notes and a round texture, all capped off with a long clean satisfying finish.

Food Pairing Ideas

The bright, citrusy and mineral character of our Humphreys Riesling loves seafood like crab cakes, lobster in a butter sauce and broiled fish with lemon!