



# 2019 SEMI-DRY RIESLING

## TASTING NOTES

What a delight! Our 2019 Semi-Dry Riesling is perfectly lovely! A creamy floral and lychee aroma makes one's mouth water in anticipation. The palate presents a lush tropical paradise of pineapple, kiwi, tamarind, and apricot with sassy bright acids that linger beautifully on the finish. This Semi-Dry appears drier than the residual sugar would suggest. Truly delectable!

**Serve at** 42° - 51°f.

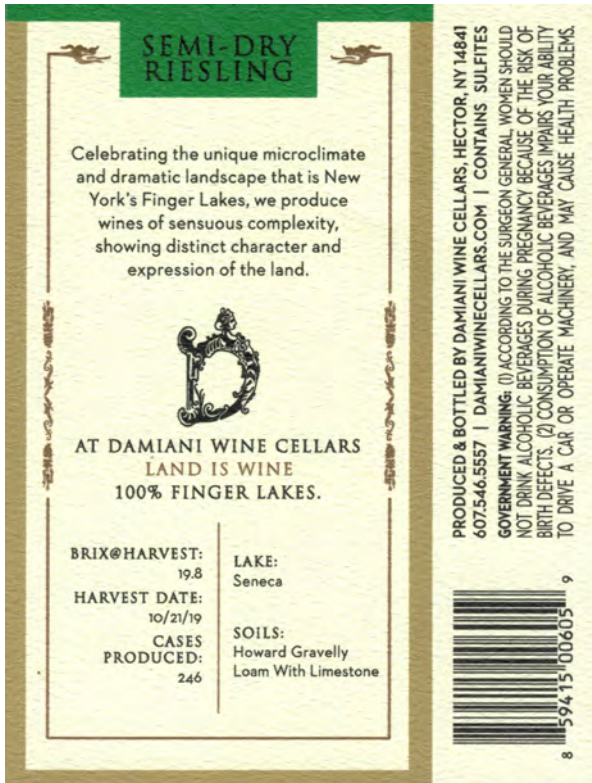
**Drink Window:** Now - 2024 - 2030

## WINEMAKING

Harvest Date: 10/21/2019	pH: 3.05
Harvest Brix: 19.8°	Cellared 15 months
Total Acidity: 8.1 g/L	Unfined
Alcohol: 11.1%	Bottling Date: 4/13/2021
Residual Sugar: 1.2%	Cases Produced: 246

## VINEYARD SITES

100% East side of Seneca Lake



## VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.