



Dry Riesling Estate 2023



Appellation: Seneca Lake

Vineyards: Atwater (East-West 1, 2, and 5)

Wine Profile

Harvest Date/Brix: October 18, 2023/ 18.6° (EW-2 & 5)

Harvest Date/Brix: October 19, 2023/ 18.2° (EW-1)

Elevation/ Soil Type: 640-680 ft; 90% Schoharie, SW 10% Hudson (EW-1)

Elevation/ Soil Type: N 40% Schoharie, NW 10% Hudson, S 50% Lansing (EW-2)

Elevation/ Soil Type: Lansing (EW-5)

Blend: 100% Riesling

Acidity: 6.7 g/L

pH: 3.23

Residual Sugar: 0.17% (1.7 g/L)

ABV: 10.7%

Yeast: Spontaneous (Pied de Cuve)

Malolactic Fermentation: Yes

Pressing and Fermentation: EW-5 and EW-2 were destemmed and co-fermented in stainless steel tank. EW-1 was hand picked and whole-cluster pressed then fermented in neutral French oak barrels.

Aging: EW-5 & EW-2 were aged in stainless steel tanks; EW-1 was aged in neutral French oak barrels. Both lots aged for 9 months on the lees in their respective vessels prior to blending and bottling.

Bottling: August 8, 2024

Production: 840 Cases

Wine Release Date: February 15, 2025

Vintage Notes

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes. Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days. From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road—not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.