

Apollo's Praise

CHARDONNAY - LAHOMA VINEYARDS

APOLLO'S
PRAISE

ORIGIN	Seneca Lake AVA
VINTAGE	2023
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

A Chardonnay for (wine) lovers! Elegant yet rich, this Chardonnay is why we think this grape is a wonderful part of the regional tableau. Flavor ripeness can be attained and built with lees in large format French Oak puncheons without losing the refreshing aspect of the wine. We're not sure what style this would be in the larger, very territorial, Chardonnay world - but we know we can make it beautifully every year. Call it Finger Lakes style.

PRODUCER

Founded in 2023 by winemaking couple Kelby James Russell and Julia Rose Hoyle, Apollo's Praise is a winery committed to expressing the world class, and artistic, nature of Finger Lakes wines. Based primarily around fruit from their Lahoma Vineyard site on Southwest Seneca Lake, the portfolio stretches from powerful, dry Rieslings to Chardonnay, Grüner Veltliner, Cabernet Franc, and surprises yet to come. Weaving in their love for music, art, and their home region, Apollo's Praise is a winery for wine lovers.

VINEYARD INFORMATION

Hailing from The Knoll at Lahoma Vineyards, the pedigree of this fruit is to come off the small sandstone hill that we consider our best terroir. Much like the other wines from The Knoll, there is a density and weight to this wine that is unmistakable. Curiously, the Chardonnay is grown in an 'old fashioned' training system known as Umbrella, rather than more modern alternatives such as VSP (Vertical Shoot Positioning). Long considered a lazier style of growing, as the vines are much messier looking, with Chardonnay we've gone back to our roots. Umbrella training may result in more shading - although that is key for helping retain acidity now! - but it also results in looser clusters that are less disease prone.

VINIFICATION

After careful fruit thinning, the grapes were harvested and then crushed to cold soak overnight on the skins. Pressed off the following morning, the juice was clarified by floating and sent to three French Oak large format puncheons to ferment with a mixture of wild yeast and a Swiss selection called W15. Following smooth fermentations, the puncheons were lees stirred regularly for 10 months to support the midpalate weight of the wine. The following August the wine was racked out of barrel, blended, pad filtered, and bottled.

ALCOHOL

13 %

TOTAL ACIDITY

6.2 g/L

RESIDUAL SUGAR

g/L

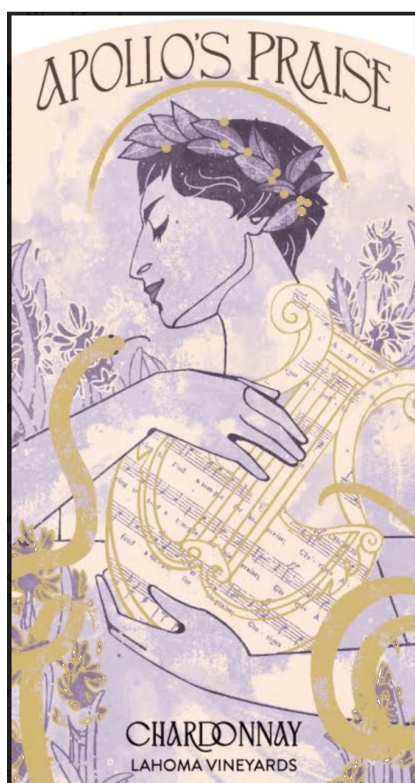
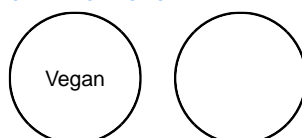
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3.6

BLEND

100% Chardonnay

CERTIFICATIONS



BOTTLE

SIZE 75cl

Apollo's Praise

DRY RIESLING - LAHOMA VINEYARDS

APOLLO'S
PRAISE

ORIGIN	Seneca Lake AVA
VINTAGE	2023
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

Dry Riesling is our flagship wine, and the main demonstration of what Lahoma Vineyard is capable of. An opulent style thanks to the sandstone that underlays our site and the ripeness the Riesling is able to achieve, we work in the cellar to complement this richness with a backbone from cold soaking and slow fermentation. This is what Riesling is all about: enjoyable straight away, but imminently age-worthy.

PRODUCER

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VINEYARD INFORMATION

The Pentecostal Block is so named because of the amount of effort required to yield a healthy crop from it, but also for the heights that can be reached if those sacrifices are made. One would be hard pressed to think of a better exemplar of that than the 2023 vintage. While half the crop was wiped out on the historic frost morning of May 18th, 2023, the block soldiered through to a cool, sunny, and glorious autumn. Ideal flavor ripeness was underpinned by bright acidity, and the unintentional fruit thinning provided by Mother Nature only concentrated the fruit character.

VINIFICATION

Three days cold soaking on the crushed skins prior to being pressed off in an old-fashioned screw press, both for the purpose of expressing every bit of ripeness and texture in the full grape berry. After cold settling, the juice was racked into a mix of neutral barriques and small tanks for fermentation with both wild yeast and Epernay II yeast. Fermentations were smooth and lasted one to two months on average, after which the wine was allowed to rest on the lees until April 2024. The wine was then racked off lees, pad filtered, and bottled.

ALCOHOL

12.7 %

TOTAL ACIDITY

8 g/L

RESIDUAL SUGAR

3 g/L

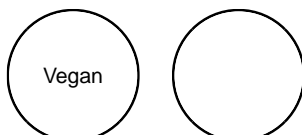
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3.15

BLEND

100% Riesling

CERTIFICATIONS



BOTTLE

SIZE 75cl