

CLASSIC DRY RIESLING



ORIGIN Finger Lakes
VINTAGE 2022
COLOR White
WINE TYPE Still wine



TASTING NOTE

A wine of wonderful intensity, varietal character and balance. Aromatically the wine shoots from the glass with peach, lemon, lime, floral, honey and mineral notes. The palate is medium bodied with energetic acidity, balancing sweet fruit, and superb length. This wine will certainly do well with 8-12 years in bottle.

PRODUCER

Family founded and operated by John and Josephine Ingle since 1977, they were the second farm winery to receive the NY Farm Winery license in NY. Sustainable growers with vineyard locations on Keuka and Canandaigua Lakes. Producing Vinifera based, varietally correct dry aromatic white wines, red wines and sparkling.

VINEYARD INFORMATION

Morris Vineyard Block 6 – Results in more bracing acidity, fruit and floral driven notes.

Morris Vineyard Block 1 –The resulting wines are slightly austere but concentrated and rely more on the savory and minerality.

Doyle Cross Street – Results in some levels of noble rot adding honey and tropical notes to the more savory and austere nature of the site.

Keuka Estate – Results to fruit with wonderful purity, mineral expression and fresh acidity.

Sheldrake Point – Provides a complex balance of ultra ripe fruit, married with some still austere citrus notes, great length and power.

VINIFICATION

All lots were fermented separately and went through similar processing prior to fermentation. After cold settling, the Morris and Doyle Cross Street sites were racked to stainless steel for fermentation and the Keuka Estate and Sheldrake Point to neutral French oak for fermentation. Post fermentation the stainless portions were racked, but the barrel portions were simply topped up and left on their lees for bi-weekly batonnage for 3 months. The lots were blended together after multiple trials. The end wine required no fining and was sterile filtered prior to being bottled in July 2023.

PAIRING DESCRIPTION

While this is a great aperitif wine that is also great for larger crowds, it will be equally at home with grilled brats and sauerkraut, a summer tomato salad seasoned with sumac, or ripe soft cheeses like Brie de Meaux.

ALCOHOL

11.8 %

TOTAL ACIDITY

8.6 g/L

RESIDUAL SUGAR

7 g/L

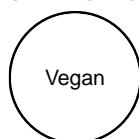
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3.06

BLEND

100% Riesling

CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

New York Wine & Grape Foundation
www.newyorkwines.org



CLASSIC SEMI-SWEET RIESLING



ORIGIN Finger Lakes
VINTAGE 2022
COLOR White
WINE TYPE Still wine



TASTING NOTE

A wildly aromatic wine showing grapefruit, floral, peach and ginger notes. The palate is all about textures and balance with bracing acidity held in check with lush sweetness and phenolic weight and textures. The fruit comes forth on the palate as well showing stone fruit, pear and honey leading to a long finish.

PRODUCER

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VINEYARD INFORMATION

Morris Vineyard Block 2 – Vineyard is high up on the hill and in the southern portion with more silt loam soil over the shale. Results in cooler, slower ripening soil that gives more fruit driven wines with fresh acidity.

Morris Vineyard Block 4– Lower down the slopes is more shale driven with great drainage. The resulting wines are slightly austere but concentrated and give more savory and mineral aspects.

Doyle Pulteney- West side of Keuka Lake with steep east facing slopes, little top soil and lots of shale. Slow to ripen and is shaded creating levels of noble rot that adds honey and tropical notes to the more savory and austere nature of the site.

VINIFICATION

The Semi-Sweet Riesling is made largely from press fractions of the juice in order to offer a textural experience and balance the sweetness combined with the fresh acidity. This also tends to give the wine more perceived volume. About half of the wine is made from press fractions and the remaining portion is free run. The lots were fermented separately at max temperatures of 61 degrees to preserve aromatics. The fermentations were very closely watched to ensure we stopped the ferments at exactly the right time with a perfect balance of acid and sweetness maintaining a lower alcohol. Post fermentation the lots were blended together and filtered and bottled with no need for additions or manipulations.

PAIRING DESCRIPTION

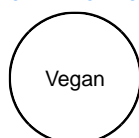
Great with spicy Thai curries, white flesh fish topped with a spicy and tropical (mango) salsa, or around summer salads loaded with berries.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
9 %	8.8 g/L	40.2 g/L	3.06

BLEND

100% Riesling

CERTIFICATIONS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12