

# CABERNET FRANC



**ORIGIN** Finger Lakes  
**VINTAGE** 2023  
**COLOR** Red  
**WINE TYPE** Still wine

**PRODUCER**

Ria and Mike founded Ria's Wines with their first vintage of Riesling from a small vineyard near Seneca Lake. In May of 2024, they purchased the 40-year old Poplar Ridge Vineyard and Winery, and are planning to revitalize the vineyard and work toward biodynamic and organic certification in the coming years. They seek to make world-class wines using artisan winemaking techniques and no additives.

**VINEYARD INFORMATION**

Ria's Estate Vineyard  
 40-year old vines  
 Honeoye soils  
 Seneca Lake AVA

**VINIFICATION**

In 2023 our Cabernet Franc was harvested at the end of a warm September. The grapes were destemmed and gently crushed into small bins for fermentation. The wines are pressed off after 10-14 days and aged in used barrique. The wine was racked off after 9 months of aging and bottled unfiltered and unfiltered.



**ALCOHOL**

12 %

**TOTAL ACIDITY**

4 g/L

**RESIDUAL SUGAR**

1 g/L

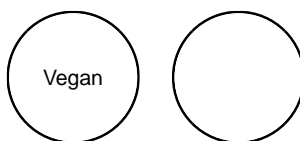
**PH**

3.4

**BLEND**

100% Cabernet Franc

**CERTIFICATIONS**



**AWARDS**



**BOTTLE**

**SIZE** 75cl

# VIVA RIESLING

<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2022
<b>COLOR</b>	White
<b>WINE TYPE</b>	Still wine



## TASTING NOTE

This site preserves high acidity, which means we try to keep yields down to concentrate ripening and wait to pick until the grape's acidity comes into balance. We get tons of fresh lime and zest off the wine, mixed in with slight lavender, ginger and beeswax. The slightest hint of off-dryness (3 g/L), and the developed texture from aging on lees for 9 months pairs well with the mouth-watering acid and delicate phenolic notes.

## PRODUCER

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## VINEYARD INFORMATION

Viva Vineyard  
10 miles south of Geneva NY  
100 feet from the lakeshore of Seneca Lake

## VINIFICATION

We wait to harvest until we see the acidity begin to develop, which typically happens around 12-12.5% alc. The grapes are given a gentle and long press cycle, 4-8 hours depending on maturity, that allows an extraction of the floral and citrus terpenes hiding in the skins. The juice is settled in tank overnight, and then racked into stainless steel for a cool fermentation. Native yeasts are utilized by developing a pied de cuve from the vineyard. Before primary fermentation comes to an end, the wines are racked into stainless steel barrels for sur lies aging. The wines are bottled after ample time in elevage to stabilize on their own, and then hand bottled.

## ALCOHOL

11.4 %

## TOTAL ACIDITY

7 g/L

## RESIDUAL SUGAR

3 g/L

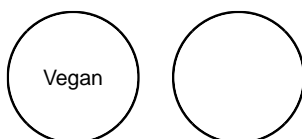
## PH

2.8

## BLEND

100% Riesling

## CERTIFICATIONS



## AWARDS



## BOTTLE

SIZE 75cl

## CASE

BOTTLES 12