YEAR’S BEST FINGER LAKES

Our blind panels tasted 97 new-release wines from New York State’s Finger Lakes region over the past 12 months.

Patrick J. Comiskey, our critic for New York State, rated 25 as exceptional (90+) and 10 as Best Buys.

Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

SPARKLING

90 | Chateau Frank $25
2006 Finger Lakes Blanc de Blanes Bright and herbaceous, this blanc de blanes delivers scents of lemon and green herbs. Its flavors are citrusy, the texture like Prosecco; a pomelo bite on the finish suggests a pairing with lemon sole. (W&G’S, 6/11; 399 cases) Konstantin D. Frank & Sons, Hammondsport, NY

WHITE

RIESLING

94 | Hermann J. Wiemer $27
2009 Finger Lakes Reserve Dry Riesling At once firm and lively, its peach scents lifted by a talc-like minerality, this wine shows impressive tension between tropical fruit and structure, its creamy midpalate cradled by rippling acidity. Pair with roast ham. (210 cases) Hermann J. Wiemer Vineyards, Dundee, NY

93 | Hermann J. Wiemer $36
2009 Finger Lakes Dry Magdalena Vineyard Riesling From one of the warmest riesling sites in the Finger Lakes, this complex white has a sweet brown sugar top note adorning apple scents. The flavors are deep, mildly nutty, focused and tense, with the finish going toward grapefruit. Cellar for a year, then serve with roast char. (85 cases) Hermann J. Wiemer Vineyards, Dundee, NY

93 | Red Newt $12
2009 Finger Lakes Circle Label Riesling (Best Buy) Back-labeled as off-dry, this entry-level white delivers for the price. Its sharply etched key lime scent suggests a wine that’s light and dry, but the mouthwatering attack is considerably richer, fresh apples and pear giving way to a crisp, lemon-inflected finish. It’s dry enough to serve as an aperitif, but has the weight for Thai basil chicken. (3,340 cases) Red Newt Cellars, Hector, NY

93 | Red Newt $20
2009 Finger Lakes Davis Farms Vineyards Riesling Fine and high toned, this wine’s sweet peach scents meld with hints of quince and leafy herbs. The flavors are unexpectedly broad and hefty, with caramel sweetness and a sneaky acidity that gives the wine sinuous tension. Serve with Sichuan chicken. (123 cases) Red Newt Cellars, Hector, NY

92 | Hermann J. Wiemer $39
2009 Finger Lakes Dry HJW Vineyard Riesling From Wiemer’s oldest vineyard, this pith offering leads with scents of grain and white peach. There’s a sweet, caramel depth to the flavors, like wheat dusted with brown sugar. The flavors firm up with air, acidity driving them toward lime and quinine. (42 cases) Hermann J. Wiemer Vineyard, Dundee, NY

92 | Hermann J. Wiemer $18
2009 Finger Lakes Dry Riesling Lean and beautifully composed, with a thrilling back note of mineralogy, this stylish dry riesling leads with the scent of fresh-picked golden apples and a hint of brown sugar. Its flavors take on a subtle minty herbal note, giving the wine freshness and lift. Beautifully composed, with a fine, brisk texture and a complex and elegant finish. (3,500 cases) Hermann J. Wiemer Vineyard, Dundee, NY

92 | Lamoreaux Landing $13
2009 Finger Lakes Dry Riesling (Best Buy) This has a leafy scent of parsley to go along with notes of green apple and grilled peach. Its flavors fall toward leaner peach notes, with a fresh acidity and minerality that suggest a lively pairing with lake trout. (W&G’S, 10/16; 1,753 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

92 | Lamoreaux Landing $20
2009 Finger Lakes Red Oak Vineyard Riesling From a four-acre riesling vineyard just a stone’s throw from Seneca Lake, this elegant, citrusy white has scents of pomelo and orange oil. The flavors are bright and citrusy as well, buoyed along by a lean, rippling acidity. (W&G’S, 10/10; 200 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

92 | Lamoreaux Landing $20
2009 Finger Lakes Round Rock Vineyard Riesling This dry riesling, from a rocky parcel off Seneca Lake, has scents of honey-suckle and grilled peach. For the moment, its flavors are tense, but there’s an energy on the palate that keeps the wine bright and suggests it’s a long way from optimal expression. For the cellar. (W&G’S, 10/10; 200 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

92 | Lamoreaux Landing $13
2009 Finger Lakes Semi-Dry Riesling (Best Buy) This leads with a broad, clean scent, accents of caramel and turbinado sugar adorning ripe pear; the flavors are generous and round, with good body, and finished up by bright acidity. (W&G’S, 10/10; 1,837 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

92 | Red Newt $14
2009 Finger Lakes Semi-Dry Riesling (Best Buy) Salty and bright, with scents of cucumber and lime, this semi-dry riesling has an umami, white miso set of flavors that broadens the wine’s texture and makes it an ideal pairing with roasted branzino. (405 cases) Red Newt Cellars, Hector, NY

92 | Sheldrake Point $15
2009 Finger Lakes Dry Riesling (Best Buy) This is bright and focused, with passionfruit and tangerine scents as well as a hint of vanilla bean. The flavors are taut, with a racy texture, and an immense payoff comes with the acidity that jolts the finish. Drink now for the thrill, or wait six months for those elements to settle a bit. (394 cases) Sheldrake Point Vineyards, Ovid, NY
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#### DESSERT

**94 | Hermann J. Wiemer | $23**

2009 Finger Lakes Late Harvest Riesling
This elegant riesling displays remarkable tension between fleshy fruit and penetrating acidity. Scents of lemon and apple give way to caramel and Thai pineapple; flavors seesaw between generous and terse, the finish as taut as a pulled rope. A pleasing conundrum that will only gain definition in the cellar; then pair with tea-smoked trout. 
Hermann J. Wiemer Vineyard, Dundee, NY

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**90 | Fox Run | $14**

2009 Finger Lakes Riesling (Best Buy)
Flowery and bright, with scents of lemon blossom and green apple, this racy riesling has a bracing texture that makes for a fine pairing with twice-cooked pork. (W&S, 6/11; 2,500 cases) Fox Run Vineyards, Penn Yan, NY

**90 | Lamoreaux Landing | $20**

2010 Finger Lakes Red Oak Vineyard Riesling
There’s a high-toned lemon blossom scent to this young riesling, with an accent on bright, citrusy fruit. The flavors seem a little candied at the moment, owing to the wine’s youth. Give it a few months to settle before serving with lemon sole. (228 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

**89 | Casa Larga | $11**

2009 Finger Lakes Riesling (Best Buy)
Bright apple scents mingle with lees in this well-made, simple riesling. Its flavors dip into peach notes with good persistence and length. For a chopped salad. (1,000 cases) Casa Larga Vineyards, Fairport, NY

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#### RED

**90 | Red Newt | $39**

2008 Finger Lakes Glacier Ridge Vineyards Cabernet Franc
This graceful franc has a savory note of white pepper and a soy note over lean red cherry fruit. The texture is its best feature—lithe and energetic, with a lot of tension—and suggests it may age nicely, too. (88 cases) Red Newt Cellars, Hector, NY

**90 | Heart & Hands | $20**

2008 Finger Lakes Pinot Noir (Best Buy)
This pretty pinot has lean, savory flavors with light scents of red cherry and rose hips. Its texture is brisk and refreshing, delicious with truffled pasta. (W&S, 10/10; 251 cases) Heart & Hands Wine Co., Union Springs, NY

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**92 | Lamoreaux Landing | $25**

2007 Finger Lakes 76 West
This sprightly blend of franc and merlot has a hint of cabernet sauvignon. It leads with slightly sour cherry notes and hints of cedar front; on the palate the flavors are light and beautifully composed, with acidity that gives the wine a bright, peppery lift and balances the light plum flavors. (W&S, 12/10; 400 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

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**90 | Anthony Road | $15**

2009 Finger Lakes Semi-Dry Riesling (Best Buy)
This delicious halftrochen-style riesling has a fresh, lemony fruit scent and flavors that are supple and generous, with a driving, energetic acidity that will stand up to something spicy, like Thai-spiced green-lipped mussels. (W&S, 6/11; 973 cases) Anthony Road Wine Company, Penn Yan, NY

**91 | Heart & Hands | $28**

2009 Finger Lakes Reserve Riesling
Tense aromas of scallions and anise adorn a South-eastern Asia fruit spectrum, from Kaffir lime to litchi. The flavors are complex, the fruit crisp and inviting. This will need some time to knit, then serve with a fennel salad. (63 cases) Heart & Hands Wine Co., Union Springs, NY

**91 | Lamoreaux Landing | $25**

2009 Finger Lakes Reserve Riesling
Very terse at the outset, this youthful, well-built reserve has high-toned scents of lemon blossoms and Fuji apples. It feels light and taut on the palate, but the texture is sure to relax and lengthen with some cellar time. Then serve with a smoked pork chop. (W&S, 2/11; 200 cases) Lamoreaux Landing Wine Cellars, Lodi, NY

**91 | Red Newt | $20**

2009 Finger Lakes Sawmill Creek Vineyards Riesling
Saline and broad, with an umami scent of brine and lemon, there’s plenty of brisk acidity underlying this wine’s red apple flavors. The lees note on the finish suggests pairing it with a leek tart. (198 cases) Red Newt Cellars, Hector, NY

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**89 | Casa Larga | $11**

2009 Finger Lakes Riesling
Bright apple scents mingle with lees in this well-made, simple riesling. Its flavors dip into peach notes with good persistence and length. For a chopped salad. (1,000 cases) Casa Larga Vineyards, Fairport, NY