



2019 RIESLING ICE

VINEYARD NOTES

Soil: Honeoye Silt Loam Trellis: Scott Henry Trellis System

Clone: 198 Age of Vines: 2007

Elevation: 974 feet Distance From Seneca Lake: 1.0 mile

Vineyard: Round Rock

FROM THE CELLAR

ARVEST: Hand picked from our Round Rock Vineyard on October th at the peak of ripeness and the perfect balance of acidity and character. These grapes were then cryogenically frozen to -15 degrees and pressed on December th. The 2019 growing season presented a cool and dry summer culminating in a warm fall resulting in ripe fruit with signature acidity.

FERMENTATION/ Fermented to the perfect balance of acid and natural MATURATION: sweetness and then aged for 8 months in stainless steel.

TECHNICAL DATA

Variety: Riesling Brix at Harvest: 35.0 Aging: Stainless Steel Bottled: 8/31/2020 Alcohol: 11.5 % TA: 8.6 g/l

рН: 3.01

WINE NOTES

Aromas of golden raisin, apricot and honey are complimented by subtle and fresh acidity on

the palate with baked white peaches with a lingering finish.

For over thirty years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. This philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.