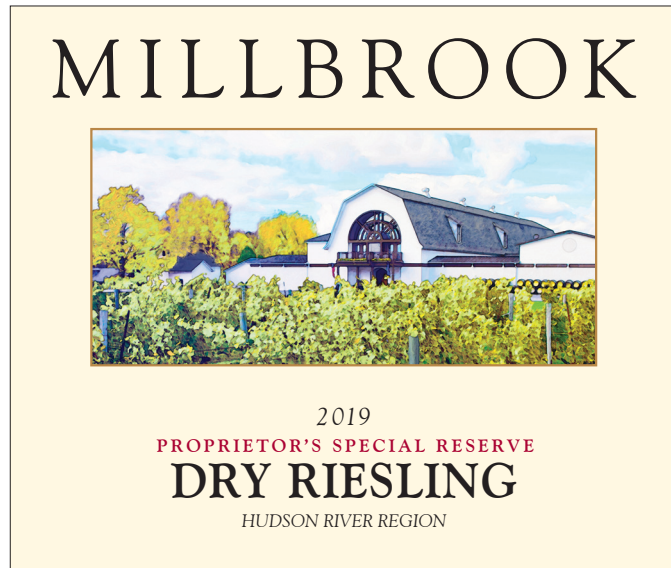


DRY RIESLING PROPRIETOR'S SPECIAL RESERVE



Aromas of jasmine and honeysuckle
with essence of ginger are followed by
tropical flavors of papaya and guava.

The *ripe* fruit flavors are perfectly
balanced with a *pleasant* acidity that

lingers on the *soft* finish.

VINTAGE:	2019
HARVEST DATE:	October 13 - 20, 2019
HARVEST BRIX:	20.4 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Riesling
TIME IN OAK:	Oak was not used
BOTTLING DATE:	April 2020
TOTAL PRODUCTION:	250 cases

2019 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap off the year.

WINEMAKING TECHNIQUES: Cool fermentation and aging in stainless steel tanks were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

SERVING SUGGESTIONS: Light appetizers, Thai food, Chinese food, curries, roast pork or chicken.