

2022

DRY RIESLING PROPRIETOR'S SPECIAL RESERVE

HUDSON RIVER REGION, ESTATE BOTTLED



Tasting Notes:

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.



Food Pairing:

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



Harvest Date: OCTOBER 12, 2022

Harvest Brix: 20.3°

Malolactic Fermentation: NONE

Barrel Regimen: OAK WAS NOT USED

Bottling Date: MARCH 2023

Case Production: 450 CASES

2022 Growing Conditions: The growing season started with a cool, wet spring which gave us a slow start. The warm, dry summer with minimal rain allowed the vines to catch up eventually. Harvest started ontime at the end of September with warm, dry weather which gave us excellent quality of fruit.

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.



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