



2024

DRY RIESLING
PROPRIETOR'S SPECIAL RESERVE

HUDSON RIVER REGION, ESTATE BOTTLED



Tasting Notes:

Tropical *pineapple* aromas

give way to *jasmine,*

citrus, and *honey.*

The mouthfeel shows

the cool vintage with

miles of *steely acidity.*

Just a touch of

residual sugar brings

balance and texture to

the *mineral* midpalate

and gives the wine

a *juicy finish.*



Food Pairing:

Light appetizers, Thai

food, Chinese food,

curries, roast pork

or chicken.

Grape Varietals:
100% RIESLING

Harvest Date:
OCTOBER 4, 2024

Harvest Brix:
21.4°

Malolactic Fermentation:
NONE

Vessel Regimen:
100% STAINLESS STEEL THANKS

Bottling Date:
APRIL 2025

Case Production:
400 CASES

2024 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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