

DRY RIESLING - ARGETSINGER VINEYARD 2020

TASTING NOTES

An elegant, dry style with delicate aromatics, distinct minerality and a bright acidity.

VINEYARD

The Argetsinger vineyard is located on the SouthEast side of Seneca Lake below the village of Burdett. The four-acre Riesling vineyard is located high above Seneca Lake on top of a steep hillside with a slope of 15%. This vineyard, planted in the early eighties, is particularly rocky and well-drained. The soil composition is Howard gravel over limestone; a unique soil composition in the Finger Lakes region.

The rocky soil and the age of the vines combine to produce a low-vigor site rarely producing even two tons per acre. The Riesling clone is 198 and the rootstock is 3309C. The trellis system is vertical Shoot positioning. The age of the vines is now close to 35 years.

GROWING SEASON

2020 was an exceptional vintage in the Finger Lakes region. Early bud break, a warm and sunny growing season, and no disease pressure combined to produce a vintage to remember.

With the dry conditions, the berry size was quite low, resulting not only in higher sugars and general ripeness but also increased the skin surface-to-juice volume ratio. This led to great extraction and aromatic intensity.

The grapes were hand-harvested under ideal conditions on October 21.

WINEMAKING

All grapes were whole-cluster pressed with a long and gentle press cycle. After racking, the Riesling juice was fermented at low temperature to preserve all of the delicate and nuanced aromas. The Riesling was then aged on the fine lees over the Winter prior to blending. Filtration and bottling did not begin until August to allow the Riesling character to further develop in the tanks.

ANALYSIS

~Alc 13.3

~pH 3.18

~TA 7.9 g/l

~RS 3 g/l or 0.3 %