

DRY RIESLING - LIMESTONE SPRINGS VINEYARD 2021

TASTING NOTES

Focused minerality and vibrant acidity, as well as tangerine, juicy peach, and flinty notes.

VINEYARD

- White Springs vineyard (estate)
- Clones 198, 239, 90 • Rootstock: mostly 3309C, some 101-14
- Soils: Honeoye loam over limestone
- Exposure White springs has eastern exposure
- Trellis White Springs has VSP trellis system

GROWING SEASON

- Mild winter and spring resulting in good fruit set
- Warm and sunny early summer, followed by intermittent dry and wet conditions
- Harvest date: October 25
- Harvest brix 21.6
- Machine harvest

WINEMAKING

- The machine-harvested grapes from White Springs vineyard were given skin contact in a tank press prior to pressing. That's the reason for machine harvest.
- All components were fermented at low temperatures (54 F – 60 F) in temperature-controlled stainless steel tanks.
- Blending decision made over 4 trials spanning 4 months
- Mostly from the upper vineyard block with most rocky soil and lowest vigor
- After racking, components were aged on lighter lees over winter until April.

ANALYSIS

- Alcohol: 12.6%
- Residual sugar: 0.3%
- Total acidity: 8.2 g/l
- pH 3.18