

EMPIRE ESTATE 2018 DRY RIESLING

2018 VINTAGE

Vintages are a true variable in the Finger Lakes, in the Old World sense. The 2018 vintage began with a healthy, dry spring and early summer, though transitioned into a very rainy late-summer and early fall. With low crop levels, many Riesling vineyards were able to hang fruit into late October, allowing for diligent grape-sorting in the field, and harvest picks during dry stretches. The resulting wines of the vintage exhibit classic varietal character, with a softer, more approachable style in their youth, yet the structure to age as well.

VINIFICATION

Harvest occurred throughout the month of October, with pick dates scheduled during the driest periods of the season. This harvest stretch before winter cold set in allowed for the grapes to reach excellent flavor ripeness, while the coolness of the season preserved their freshness. Each vineyard site was vinified entirely separately to best bring out individual character; from cold soaking decisions, to fermentation style, to storage in stainless steel and neutral oak barrels. After resting through winter and spring, the wines were blended together and bottled in early summer. The vineyard sites have a mix of mineral soil types ideal for dry Riesling, including: shale & gravel, shale & clay, sand over shale, and limestone & shale.

TASTING NOTES

A shimmering silver-yellow color, on the nose this Riesling displays supple fruit tones of golden apple, tangerine, lime zest & ginger, with racy mineral aromas of gravel, shale & limestone. Brisk acidity hits the palate, followed by flavors of peach, grapefruit pith & candied lemon, all leading to a long, savory mineral finish.

TECHNICAL DATA

Alcohol: 11.7% pH: 3.23
TA: 7.8g/L RS: 6g/L
SRP: \$19/btl Cases Produced: 5000
Winemaker: Kelby Russell

A limited number of 1.5L Magnums are also available.

