

EMPIRE ESTATE 2019 DRY RIESLING RESERVE

2019 VINTAGE

Vintages are a true variable in the Finger Lakes, in the Old World sense. The winter of 2019 was technically average, except for the fact that it seemed to last through the end of May. While the grape vines were not negatively impacted by this, the timing made for a late start to the season. Fortunately, the sun and warmth from Labor Day forward resulted in wonderful flavor ripeness: Autumn 2019 is the prime example of why we live in the Finger Lakes, with a truly spectacular run of weather for people and grapes alike. Following a nearly perfect and warm September, the crisp October that followed gave us grapes with both ripe flavors, and refreshing acidity.

VINIFICATION

Made from one vineyard site, this Reserve is a response to a wine that rose to the top in the cellar and was special from the moment the grapes were picked. Harvested later than any other of our vineyards, the grapes were cold soaked overnight and, after pressing to stainless steel tanks & old large-format barrels, took six months to complete fermentation. The Reserve was then aged on the full lees until late-summer so that it could better integrate its power and opulence prior to bottling.

TASTING NOTES

Golden-yellow in color, this Riesling delivers aromas of yellow apple, dried lemon, candied ginger and fresh herbs, all backed by nervy river rock & smoky mineral notes. Intense & focused on the palate, with significant richness and weight to balance the wine's acidity, the finish carries mineral & fruit tones with great length to drink today, or lay down for future enjoyment.

TECHNICAL DATA

Alcohol: 13%
pH: 3.09
TA: 7.75g/L
RS: 3g/L

