

# EMPIRE ESTATE 2019 DRY RIESLING

## 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

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

Shimmering silver-gold in color, on the nose there are intense mineral aromas of crushed gravel, wet shale & limestone, combined with notes of green & golden apple, peach, white flower & lemon oil. An intense burst of acidity hits the palate, followed by flavors of lime, grapefruit pith and ripe orange & apricot, all leading to a lengthy, mineral-focused finish.

## TECHNICAL DATA

Alcohol: 12.5%      pH: 3.12  
TA: 7.25g/L        RS: 2g/L

