



# EMPIRE ESTATE

## Blanc de Blancs

---

Although many New York residents don't realize it, the best region for Riesling is right in their backyard. Nestled in the heart of New York State, the Finger Lakes region has quietly emerged as a premier area for Riesling, challenging the notion that the best examples of this varietal are exclusively European. Empire Estate was founded to harness the potential of this remarkable terroir and bring it to a broader audience. The winery is a collaboration between Thomas Pastuszak, the wine director at The Nomad Hotel in Manhattan, and Kelby James Russell, winemaker at Red Newt Cellars. Their shared vision was to create a wine that showcases the distinct qualities of the Finger Lakes, emphasizing a dry style of Riesling that is often overshadowed by its sweeter counterparts. Empire Estate's Dry Riesling is crafted to highlight the nuanced characteristics of the grape and the region.

The region's varied soil composition and the influence of the deep lake basins allow the Riesling vines to thrive, producing grapes with a balance of acidity and minerality. The winery employs sustainable farming practices to maintain the health of the vineyards and ensure the quality of the fruit. These practices include minimal intervention in the vineyard, promoting biodiversity, and using cover crops to improve soil health and prevent erosion. Fermentation is carried out in stainless steel tanks to retain the fresh, vibrant qualities of the Riesling. The wines undergo a slow, cool fermentation to enhance aromatic complexity and maintain a crisp, clean profile. Aging on the lees adds texture and depth, resulting in a wine that is both expressive and refined.

The Empire Estate Blanc de Blancs is a distinguished sparkling wine crafted in the Finger Lakes region of New York, renowned for its cool climate and unique terroir. The vineyards are planted in well-drained, mineral-rich soils that contribute to the wine's vibrant acidity and nuanced flavors. A pure Chardonnay, this sparkling white wine undergoes a meticulous fermentation process, initially in stainless steel tanks to preserve their fresh fruit character, followed by secondary fermentation in the bottle to develop its signature effervescence. The wine is aged on its lees for an extended period, which imparts a complex bouquet of brioche and citrus, enhancing its crisp, refined profile.

---

### LOCATION

*United States, New York*

### SOIL

*Limestone, shale, clay, and gravel*

### ELEVATION

*250-345 meters*

### FARMING

*Sustainable*

### VARIETIES

*Riesling*

### AGE OF VINES

### FERMENTATION

*Hand-picked, cold soaked, fermented, then secondary Charmat fermentation for 6 months*

### AGING

*Stainless steel tanks and neutral oak barrels*

