



EMPIRE ESTATE

Reserve

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 Dry Reserve Riesling, sourced from select vineyards in the Finger Lakes region of New York, stands out for its exceptional quality and distinctive characteristics. The grapes thrive in the region's mineral-rich, glacially deposited soils, which provide excellent drainage and contribute to the wine's vibrant acidity and depth of flavor. This reserve bottling is distinguished by its meticulous fermentation process, where the grapes are fermented in stainless steel to capture their pure fruit expression and then aged for a longer period on fine lees compared to the standard Dry Riesling. This extended aging enhances the wine's complexity, giving it a richer, more nuanced profile with layers of stone fruit, honeyed notes, and a pronounced mineral edge.

LOCATION

United States, New York

SOIL

Limestone, shale, clay, and gravel

ELEVATION

250-345 meters

FARMING

Sustainable

VARIETIES

Riesling

AGE OF VINES

00 years-old

FERMENTATION

Late harvest, Hand-picked, cold soaked, pressed to stainless steel and old large-format barrels for 6 months

AGING

8 months in used French oak barrels on lees

ACCOLADES

94 – 2017, *James Suckling*

91 – 2017, *Wine Advocate*

92 – 2016, *Wine Advocate*

