



EMPIRE ESTATE

Dry Riesling

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 Riesling is produced in the Finger Lakes region of New York, where the cool climate and distinctive soil types create optimal conditions for Riesling cultivation. The vineyards are situated in well-draining, glacially deposited soils that are rich in minerals, providing excellent drainage and contributing to the wine's crisp acidity and vibrant character. The grapes undergo fermentation in stainless steel tanks to maintain their pure fruit flavors and freshness. After fermentation, the wine is aged briefly on its lees, enhancing its texture and complexity while preserving its signature clarity and minerality. This process results in a Dry Riesling with bright citrus notes, floral aromas, and a clean, refreshing finish.

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

AGING

6 months in stainless steel tanks and neutral oak barrels

ACCOLADES

90 – 2018, *Wine Spectator*

91 – 2017, *James Suckling*

92 – 2017, *Vinous Media*

