

## 2024 Grace Riesling

100% Riesling

Seneca Lake AVA

342 cases produced

### *Vineyard*

Our Grace Riesling comes from the oldest vines on our Estate Vineyard that were planted in the early 1980's. The Riesling block is on the upper and middle part of our gently sloping vineyard, which rises 600-800 feet above Seneca Lake and is surrounded by Finger Lakes National Forest. The exposure and slope orient toward the western setting sun, and the hillside drains cold winter air and warm summer rains down toward the lake. The soil is the highly valued Honeoye silt loam, the shoulder slopes of the glacially tilled drumlins that comprise of rocky and mixed limestone and shale. The vines are farmed with regenerative practices with a goal of taking care of the rich biodiversity and majestic nearby waters and preserving our natural beauty and ecosystem for future generations. The vines are pruned by hand, and the grapes are hand harvested.

### *Vinification*

The 2024 vintage will be remembered as one of the most exceptional years of farming in the Finger Lakes. These grapes were harvested on September 30 and October 7, with a sugar content of 20.5 brix. They were gently whole-cluster pressed over a six-hour cycle, with the juice settling overnight before being racked into stainless steel barrels. The fermentation was initiated with a pied de cuve and native yeast, allowing for a slow, cool fermentation. The wine then aged on its lees for six months in stainless steel, with occasional stirring.

### *Mike & Ria's Notes*

Aromas of tangerine and Earl Grey tea lead into a palate layered with pear and white peach. Delicate fruit notes are complemented by a subtle wet stone minerality, balanced by rounded acidity and a long, textured finish.

### *At Bottling*

12.9% ABV, 3.10 pH, 0.7 g/L RS, 20 mg/L Free SO<sub>2</sub>.

### *Ingredients*

Sustainably farmed grapes, indigenous yeast, minimal effective amount of SO<sub>2</sub>.

