

Red Tail Ridge

*Dry Riesling*



Appellation: Finger Lakes AVA

Winemaking: 100% in neutral oak; 92.3% in puncheon, 4.6% in barrique, and 3.1% in Hogshead. Aged on full lees in neutral oak for 8 months.

Grape varieties : 100% Riesling

Soil : Glacial Till, Siltstone, Aurora

Alcohol : 11%

Residual Sugar : 5.4 g/l

Tasting notes :

Fragrant and lifted, with jasmine, candied ginger, and honeysuckle alongside bright white raspberry and pineapple. The palate moves from generous peach and navel orange into green mango and lime, with cardamom and juniper adding spiced complexity. Supple at first, then tightly coiled and remarkably persistent on the finish.

Press Notes

James Suckling

2024

95 points



Sustainable

