

Osmote

Dry Riesling Seneca Lake



Vineyard: Two separate vineyards, each located on either the north or south side of Sawmill Creek which flows over a series of waterfalls into Seneca Lake. Sawmill Creek Vineyard- Hillside planting on east side of Seneca Lake with slopes as steep as 20%. Vineyard altitude ranges from 490-820ft above sea level. Clone 239 Riesling on 3309c rootstock, planted in 2005 in north-south rows. Peach Orchard Vineyard-Flat planting on south side of the creek. Planted in 2011 to north-south rows. Clone 239 Riesling on 3309c rootstock.

Vinification: The fruit is hand-harvested. Perfect fruit was whole-cluster pressed in a horizontal bladder press. Some juice went straight from press to barrel to start natural fermentation while the rest of juice sat in tank until signs of natural fermentation. No juice racking. Juice in tank was moved to barrel after signs of ferment, so all wine fermented in neutral 400L and 500L French oak barrels. Wine stayed on gross lees until 1 month before bottling.

Grape varieties : Riesling

Altitude : 135m ASL

Soil : Gravelly loam soil

Alcohol : 9.7%

Residual Sugar : 6 g/l

Tasting notes :

Beguiling aromas of stone fruit with creamy lees character plus slate minerality. Attack is bright and focused then midpalate creates depth while peach flavors develop. Finish is clean and dry.

