

Osmote

*Semi Dry Riesling Finger Lakes*



The FLX:

An absolutely unique cold continental wine region made possible by the glacial lakes that define it. These lakes, as long as 40 miles and as deep at 600ft, never freeze which keeps the land around them warm in the winter and cool in the summer. Since the region was carved out by a glacier in the last ice age there is a tremendous variety of soil types across the region.

Vineyard Info:

Wagner Farms Round Rock Vineyard- Lodi, New York on the eastern shore of Seneca Lake at elevations around 840ft above sea level. Shallow hill planting with slopes in the 3 to 8% range Clone 198 Riesling and Clone 90 Riesling, both on 3309c rootstock planted in 2008. Honoeye silt loam and Lansing gravelly silt loam soils with calcareous elements on a shale bedrock

Wine Making Info:

Clone 198 picked on 10/14/20 and Clone 90 picked on 10/27/20. Both lots were pressed whole berry then moved to tank to start fermentation naturally. With signs of active fermentation, the must is moved to old 400 and 500L French oak barrels where they are fermented and held on gross lees until racking in spring the following year. Bottled on 5/18/21. 255 cases produced.

Grape varieties : Riesling

Altitude : 250m ASL

Vineyard age : Planted in 2008

Soil : Honoeye silt loam and Lansing gravelly silt loam soils with calcareous elements on a shale bedrock

Tasting notes :

Rich golden-hued wine. White peach and warm apple fruit aromas with baking spice and a sense of nougat. Terrific acidity hides the residual sugar just such that you feel a medium palate weight while you enjoy apple and grapefruit flavors.

