

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%

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.



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