

Osmote

Semi Dry Riesling Finger Lakes

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

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.



Banville

Wine Merchants

www.banvillewine.com

Osmote

Semi Dry Riesling Finger Lakes

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

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.



Banville

Wine Merchants

www.banvillewine.com

Osmote

Semi Dry Riesling Finger Lakes

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

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.



Banville

Wine Merchants

www.banvillewine.com

Osmote

Semi Dry Riesling Finger Lakes

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

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.



Banville

Wine Merchants

www.banvillewine.com