ANTHONY ROAD WINE COMPANY DRY RIESLING 2021



Finger Lakes, New York



TASTING NOTES: Aromas of citrus, candied lemon, pear, apple and wet stones. On the palate there are hints of apple, lime zest and kiwi. A lovely breadth and length in the wine. Crisp and bright with a pleasant mouthfeel.

VITICULTURE: The 2021 growing season started with a mild Winter that turned into a warm Spring. Bud break and bloom were earlier than the previous year by at least two weeks. Early Summer was warm and dry with conditions changing to warm and wet by August. As September approached, disease pressure was high and getting higher throughout the harvest. Careful attention was needed in the vineyard and in the cellar to ensure high quality.

VINIFICATION: The fruit was machine harvested and then went directly to press. Multiple fermentations in stainless steel and barrel provided many options for the blending of this wine.

FAMILY: There are a small number of producers and families who were integral in championing New York's Finger Lakes winemaking revolution. One of those families is the Martinis of Anthony Road Wine Company. What's in a name? Well, in this case, it's the address to where John and Ann Martini moved in 1973. They left their Baltimore home to establish roots along Seneca Lake, a rather auspicious grape-growing microclimate. Without any agricultural background whatsoever, they decided to plant five acres, and thus began their life of wine.

Five acres gave way to 30, and the entire family was eventually brought into the business to maintain it. Each member has a significant role in running the operation. The three estate vineyards—Martini, Nutt Road and the teaching vineyards—are all managed by Peter Martini, and the vineyards are home to the grapes that have really put the Finger Lakes on the wine map: Riesling, Chardonnay, Pinot Noir, Pinot Gris, Lemberger, Merlot, Sauvignon Blanc and Cabernet Franc. Rarely is it possible to find wines that can hold their own with some of the heavyweight wines of the world at such affordable price points.

PRODUCER: Anthony Road Wine Company	ALCOHOL: 11.3%
REGION: Finger Lakes, New York	TOTAL ACIDITY: 10.13 G/L
GRAPE(S): 100% Riesling	RESIDUAL SUGAR: 14 G/L
SKU: ARRD217	pH: 2.94

