

2020 ANTHONY ROAD RIESLING



WINE DATA <u>Producer</u> Anthony Road

> <u>Region</u> Finger Lakes, New York

<u>Country</u> United States

Wine Composition 100% Riesling Alcohol 11.2% Total Acidity 7.77 G/L Residual Sugar 27 G/L <u>pH</u> 3.01

DESCRIPTION

The 2020 Riesling offers aromas of honeysuckle, pineapple, tangerine, lemon curd and sweet apple. The nose follows through to the rich palate, leaving a well-balanced weight on the finish.

WINEMAKER NOTES

The 2020 growing season began cool and dry, resulting in late bud break and flower bloom. The late Spring and Summer was warm and dry with cool nights. This diurnal shift resulted in very ripe fruit with fresh acidity. As harvest approached, the vines were free of disease pressure and the grapes were clean, ripe and fresh – contributing to wines with power and balance.

This wine was blended using many different Riesling fermentations. Each fermentation reflected unique character of site, picking date and yeast selection. The wine was fermented in stainless steel and bottled in March of 2021.

SERVING HINTS

Pairs well with roasted chicken, pan seared salmon and spicy cuisine. It is also a great complement to dessert courses.

Quintessential Wines