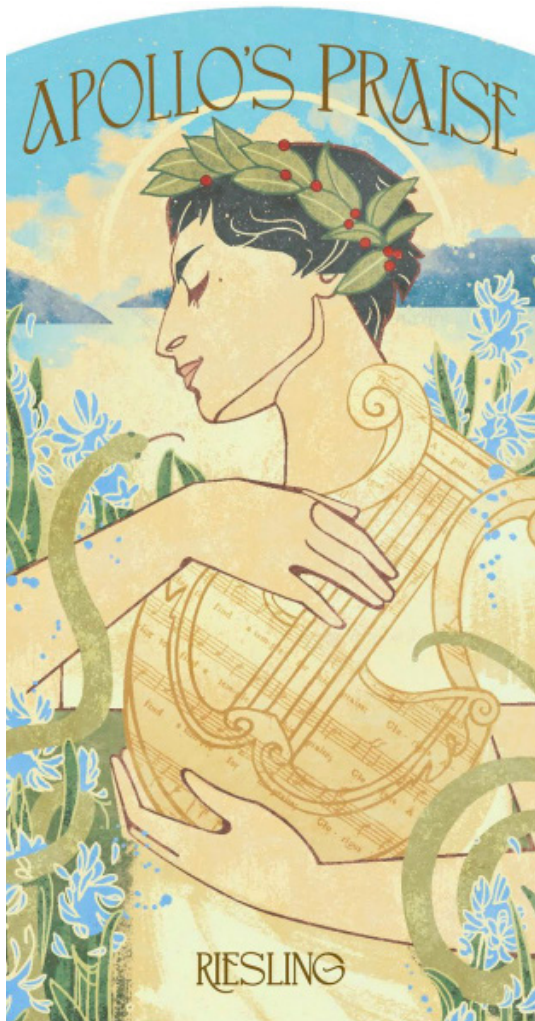


APOLLO'S PRAISE

2023 RIESLING (KABINETT)



HARVEST DATE: October 24th, 2023
VINEYARD BLOCK: Boundary Breaks
Vineyard, Southeast Seneca Lake

ALCOHOL: 8.5%
TA: 8.4 g/L
RESIDUAL SUGAR: 51 g/L
PH: 3.03

BOTTLING DATE: April 10th, 2024
CASES BOTTLED: 245

SONG PAIRING: "When Do The Bells Ring
for Me" by Tony Bennett

A celebration of one of the most delicious, thoughtful, and misunderstood expressions of Riesling that exists: Kabinett! This explosively aromatic and flavorful style of Riesling features ripping acidity to underpin its precociousness, can age for decades, and typically is lower in alcohol. If 'semi-dry' is the nondescript, everyday glass, this wine aims to stop people in their tracks with how simply delicious it is.

In the Vineyard: The fruit for the 2023 Riesling hails from our good friends at Boundary Breaks, who had a small amount of their beautiful Riesling available for us after the damage of the spring frost. While our Lahoma Vineyard Riesling went into the Dry Riesling and Knoll bottlings, the delicious orchard fruit and bright acidity of this pick made it perfect for the Kabinett style we adore.

In the Cellar: A gentler handling than for our Dry Riesling, this fruit was crushed and cold soaked for 24 hours - versus three days - before pressing out. The goal is always to balance the uptake of the luscious fruit character without losing too much freshness, which guides the shorter cold soak right through to embracing a cool, slow, and aromatic fermentation with Steinberger yeast. After a six week fermentation the wine rested on the full yeast lees until racking, pad filtering, and bottling in April 2024.

Tasting Notes: Effusively aromatic in the glass with flashes of ripe peach, passion fruit, kiwi, mango - a raucous cornucopia that is hard to not smile for. This fruit kaleidoscope continues in the cheery and bright flavors of the midpalate, with fruit sweetness wrapped around quenching acidity that makes for a clean and crisp finish.