

# APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /  
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: October 4, 2024  
Vineyard Block: The Knoll, Lahoma Vineyard  
(45% Chardonnay, 35% Riesling, 20% Grüner  
Veltliner)  
Alcohol: 13%  
TA: 6.9 g/L  
RS: 1 g/L  
pH: 3.29  
Bottling Date: August 11, 2025

## 2024 LOVEJOY

### OVERALL STYLE

A wine especially driven by the terroir of The Knoll at Lahoma, the sandstone hill at the center of the vineyard that started it all. Planted with two acres of Riesling, two acres of Chardonnay, and half an acre of Grüner Veltliner, all three grapes have separately shown similar traits throughout the years despite being radically different wines. With the launch of Apollo's Praise, we wanted to work on a blend of the three that would reflect that core character of The Knoll in a single bottling.

### IN THE VINEYARD

The eponymous 'Knoll' is a small sandstone hill that rises up in the middle of Lahoma, and has the oldest plantings on the farm. One of four hills that make up the vineyard overall, The Knoll is the smallest, the highest, and features the starkest sandstone soil. Thanks to the drainage this topography and soil lend themselves to, air and water flow off the block and allow the Chardonnay, Grüner Veltliner, and Riesling to ripen late into October with less pressure. To complement this golden ripeness is the inherent character of the fruit itself; opulent and rich from the - rare for the Finger Lakes - outcropping of sandstone underfoot.

### IN THE CELLAR

There are two main ways of going about this style of terroir blend, either co-harvesting and co-fermenting, or harvesting and fermenting each parcel separately. As The Knoll is planted in distinct blocks by grape, we opted for the latter. Each parcel was picked at its own ideal ripeness, cold soaked on skins initially - a hallmark of our handling of The Knoll in all its guises - then fermented on its own to best express that particular grape. The following summer, Julia and Kelby worked on a blend that we felt made both the best wine and the wine that was truest to how 'The Knoll' tastes. That blend was then filtered together and bottled for a later release.