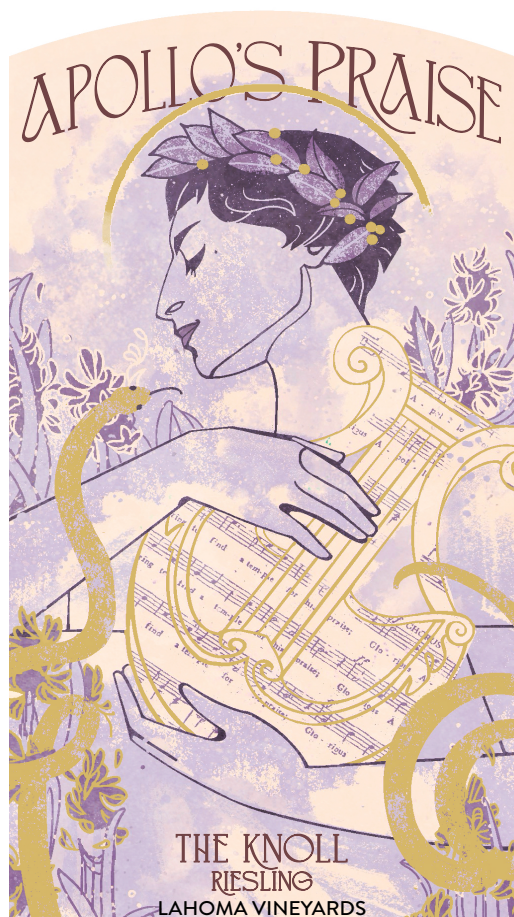


APOLLO'S PRAISE



“GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND’RING TO FIND A TEMPLE / FOR HIS PRAISE!”

Harvest Date: October 12, 2024

Vineyard Block: Lahoma Vineyard, The Knoll

Alcohol: 12.8%

TA: 8.6 g/L

RS: 3 g/L

pH: 3.05

Bottling Date: August 13, 2025

SONG PAIRING: “Wrecking Ball X Nothing Compares
2 U (Live)” by Miley Cyrus

2024 THE KNOLL, DRY RIESLING

OVERALL STYLE

Powerful, opulent, tightly-wound: if the Dry Riesling is our flagship wine, The Knoll is our flag-planting wine. And that flag? A Finger Lakes Dry Riesling that is on equal footing with the best Rieslings of anywhere else in the vinous world, no caveats required. If anything, The Knoll is so bold - thanks to the remarkable sandstone hill it hails from and winemaking techniques that Kelby pioneered in the region - it demands its own seat at the table. Ripe but bracing, explosively fruity but smoky, The Knoll is a celebration of how intriguing contrast can be in wine.

IN THE VINEYARD

The eponymous ‘Knoll’ is a small sandstone hill that rises up in the middle of Lahoma. 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 fruit 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

In 2013, The Knoll was the first wine Kelby explored cold soaking with, with the purpose of expressing every bit of ripeness and texture in the full grape berry. It was a breakthrough for him, and for the region, and we never looked back. To wit, this 2024 had five days of cold soaking on the crushed skins prior to being pressed off in an old-fashioned screw press. After cold settling, the juice was racked into a small tank and fermented for four months with wild yeast before reaching dryness. The wine rested on lees in tank until August 2025, for a total of ten months, at which point it was racked, pad filtered, and bottled.

TASTING NOTES

The Knoll is always intriguing as a wine of contrast. Rose petal and ripe grapefruit aromas are underlaid by a distinct smokiness. A rich and explosive palate of apricot marmalade and lemon curd, but with an intense grapefruit pith character and salinity. A long finish of ripe blood orange, but with a burst of bracing acidity several seconds later. These combinations of opulence and tautness are what make The Knoll, The Knoll. It is a wine lover’s wine, and we love it for that!