

APOLLO'S PRAISE

2024 THE KNOLL, NOBLE DRY RIESLING

OVERALL STYLE

Inspired by the phenomenal and groundbreaking 'Auslese Trocken' Rieslings of J.B. Becker in Germany's Rheinhessen, this is a Finger Lakes expression that is full of surprises. Coming from a special, late season hand harvest of extremely ripe Riesling from The Knoll, by all rights it presents as if it will be a dessert wine. Until you try it, when it is clear this barrel fermented Riesling is much closer to a dry wine, but with an impressive opulence around that core. Only possible to make in special vintage, this 'Noble Dry' bottling is a pure expression of the muscle and weight of The Knoll.

IN THE VINEYARD

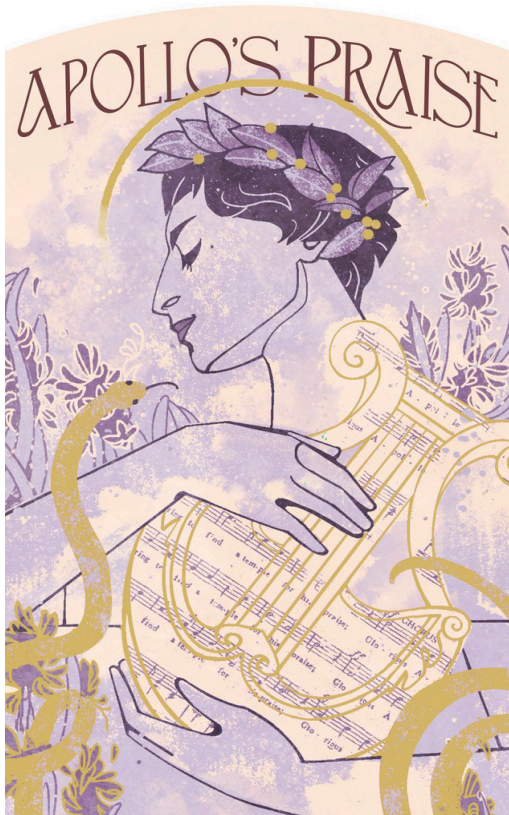
The eponymous 'Knoll' is a small sandstone hill that rises up in the middle of Lahoma. One of four hills that make up the vineyard overall, The Knoll is the smallest, the highest, and features the starkest sandstone soil. Usually the site of our top Dry Riesling bottling, in 2024 we were also presented with conditions that allowed for a spectacular late harvest pick. Clusters were picked and sorted by whether they were clean and dehydrated - which went into this wine - or had clean botrytis, which went into our Noble Select (TBA style) bottling from the same vintage.

IN THE CELLAR

After harvesting, the grapes for this wine were re-sorted to make sure only clean clusters were included. At that point the fruit was whole cluster pressed in an old-fashioned screw press to extract all the weight and structure the grapes would yield, but without risking a muddying of the flavors by soaking. After a brief cold settling, the juice was racked to three old french oak barriques and allowed to spontaneously ferment for 5 months until a 'rich dry' stopping point was reached. Following 4 more months on the full lees, it was racked, pad filtered, and bottled in August 2025.

TASTING NOTES

The Knoll is always intriguing as a wine of contrast, but the Noble Dry iteration takes that further: How often does a wine surprise you at every turn? Honey, rose petal, and candied apricot aromas lead one to expect a dessert wine, but the palate hits like a velvet hammer. Marmalade, chestnut honey, and smokey grapefruit flavors are wrapped up in a balance point we would call 'opulently dry.' There is some sense of sugar there, but the impression is of weight and the richer alcohol content. This leads to an exquisitely long and evolving finish of orange fruit and spice that belies The Knoll's pedigree of this Riesling.



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

Harvest Date: November 1st, 2024
Vineyard Block: Lahoma Vineyard, The Knoll
Alcohol: 15.6%
TA: 8.3 g/L
RS: 4 g/L
pH: 3.15
Bottling Date: August 11, 2025

SONG PAIRING: “Prince Lasha” (Live at the Blue Note) by Odean Pope, the Odean Pope Saxophone Choir, and Michael Brecker