



LEIDENFROST VINEYARD RIESLING 2017

100% Riesling
East side of Seneca Lake (Hector, NY)
Soils: shale
Hand-harvested, sorted, and whole cluster pressed
Harvest Date: Oct. 23
Fermented with indigenous yeasts
Fermented and aged in neutral barrels
Residual Sugar: 0.3%
Production: 250 cases
Alcohol: 13%

VINTAGE

A milder winter than normal was followed by a fickle spring. Although April brought some hot weather, May was the wettest on record and put considerable moisture into the ground. We then settled into a rainy-cool cycle that is atypical for summer in our continental climate. This carried on through August, resulting in vines that grew due to precipitation and just-enough sun, but grapes that ripened slowly due to the lack of warmth and larger yields. Thankfully, everything changed in our favor as record-breaking high temperatures arrived in September, along with an extended period of dryness that lasted all the way through harvest in early November. We were able to reach optimal ripeness due to the drier, warmer autumn which provided the ability to hang our fruit out as long as needed. In fact, 2017 tied with 2014 in concluding with our latest harvest date. The resulting wines show crystalline purity, balance and freshness.

VINEYARD

Leidenfrost is the definitive 'Grand Cru.' Like all great growths, it produces top wines, irrespective of vintage characteristics. A prime vineyard site has the ability to regulate moderate excesses of heat, cold or rain, due to the quality of the relationship between the roots and the soil. Leidenfrost is invariably a superlative vineyard.

TASTING NOTES

Flint - honey - lilac

One of our purist expressions of terroir on Seneca Lake, this mature shale-laden, "Grand Cru" site continues to merit a stand-alone bottling. Intensely focused, the 2017 yields notes of candied orange peel, mango and fresh mint.