



DRY RIESLING 2018

Leidenfrost Vineyard

100% Riesling
East side of Seneca Lake (Hector, NY)
Harvest Date: October 9
Soils: Lordstown channery silt loam over shale
760ft elevation
Years Planted: mid-1990s
Spontaneous fermentation in barrel
Residual Sugar: 0.3% (3 g/L)
Total Acidity: 4.98 g/L
Alcohol: 12%
Production: 75 cases

VINTAGE NOTES

The 2018 vintage was challenging in the lakes, but I deeply enjoyed it. After 28 vintages in the Rhône (and eight vintages on Seneca Lake), the wines that I am the proudest of are the wines from the challenging Rhône vintages: 1993, 1996, 1997, 2008, and 2014. All of them show unexpected quality, drinkability, and freshness. They demonstrate how precise and hard work can potentialize a vintage. In 2018, we pushed the limits of ripening with Riesling like never before and we took some risks. We refuse to be driven by fear.

Yes, we sorted out a lot of fruit by hand. Yes, we worked hard. And as is often the case, the level of quality is superb because this is how Riesling works, as a grape of incredible resources and resilience. We picked roughly three weeks after everyone in the lakes, in mid to late October, but this is the appropriate way to achieve ripening that allows the wines to ferment bone dry.

In 2017, we ended up having beautiful wines. I think 2018, in this regard, is quite similar. - LB

TASTING NOTES

flint - lemon verbena - orange peel

A *Grand Cru* is always Grand, even in a challenging vintage. Leidenfrost is a *Grand Cru*, if not **the** *Grand Cru*. To release such fantastic quality in 2018 is a tour de force. We certainly worked hard this vintage, but this terroir really delivered great dimension. - LB