

BELLOWS VINEYARD DRY RIESLING 2019

East side of Seneca Lake (Burdett)

Soils: clay, limestone and shale

1,000ft elevation

Years Planted: 2016-2017

Harvest Date: October 21

Spontaneous fermentation in barrel

Residual Sugar: 0.4% (4 g/L)

Total Acidity: 4.33 g/L

Alcohol: 12%

Production: 79 cases

TASTING NOTES

fennel, hyacinth, crystalline

The greatest attribute to long-lived *lieux-dits* is the ability to command attention at the table. Texture and nuance overflow from the glass, leaving little chance of easing into these wines. Bellows, our “home farm” is unmistakable, translating the *terroir* with impeccable purity and precision. This Riesling does not simply paint a picture of place, it brings you here.

Bellows is a site of exploration and research for the potential of Riesling produced on Seneca

Lake. We follow “biointensive” or “regenerative” practices, which allow us to farm 90-95% organic. The holy trinity of soils (clay, limestone, and shale), extremely low yields (less than one ton per acre), and handwork have all played a part in shaping the story of this site.

ABOUT THE SITE

This site is aptly named “Bellows” because of the intense winds that blow across the land, and is special because of the drying, cleansing, and toughening effect of these winds. It is a high-density planting, with vines spaced 3ft apart and 7ft between rows—roughly twice the typical planting density. The intent is to control vigor and reduce yields, optimize the energy input used

in the vineyard, and encourage natural competition among the vines, prompting the roots to dig deeper and offer a greater expression of the site.

