

CAYWOOD VINEYARD DRY RIESLING 2019

East side of Seneca Lake (Lodi)

Soils: thin topsoil with shale

699ft elevation

Years Planted: 1970s

Harvest Dates: October 18-19

Spontaneous fermentation in barrel

Residual Sugar: 0.3% (3 g/L)

Total Acidity: 4.62 g/L

Alcohol: 12%

Production: 322 cases

TASTING NOTES

macadamia, salt, energetic

Caywood Vineyard is a living, breathing museum. This collection of vines was planted without clonal selection in the early 1970s by Charles Fournier. It's a site founded in history and ingenuity at a time when the Finger Lakes was beginning to realize the promise and capabilities of grape-growing in the region. The expression of Caywood Riesling is constantly evolving, yet the wine continues to retain a signature profile dominated by herbs and spices rather than fruit.

HISTORY OF THE SITE

As Prohibition ended, Charles Fournier, winemaker and production manager at Veuve Clicquot Ponsardin in France was recruited to work for Urbana Wine Company on Keuka Lake.

Fournier was instrumental in the first successful plantings and bottlings of *vitis vinifera* grapes (Riesling and Chardonnay) in the Finger Lakes region. These momentous early plantings from the 1970s on Seneca Lake are jewels among the landscape, producing wines of depth and history.

