

## FREESE VINEYARD DRY RIESLING 2019

*East side of Seneca Lake (Lodi)*

*Soils: loam with shale*

*768ft elevation*

*Years Planted: mid-1990s*

*Harvest Date: October 20*

*Spontaneous fermentation in barrel*

*Residual Sugar: 0.2% (2 g/L)*

*Total Acidity: 4.18 g/L*

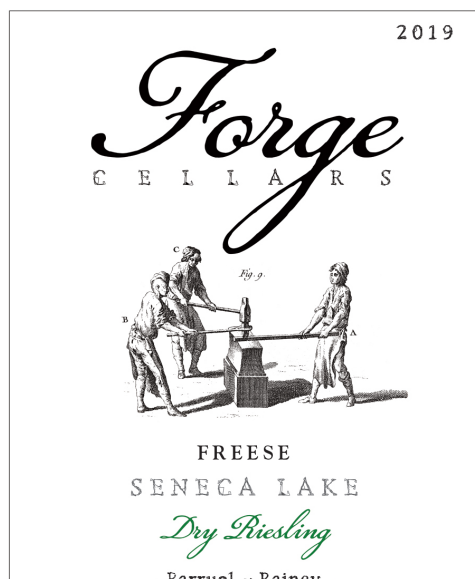
*Alcohol: 12%*

*Production: 137 cases*

### TASTING NOTES

*mandarin orange, lilac, succulent*

The Freese Vineyard is essentially a northern extension of Breakneck. We can think of these two sites as siblings, their composition is similar (comparable soils, same grape) but the way they carry themselves (the fruit, the flavors, the aromas) show total individualism. Freese is prudent and precise, offering ripeness and restraint, while Breakneck carries intensity and drama.



### HISTORY OF THE SITE

This vineyard is named after a family farm that used to occupy the site where the vines are now planted. We have been working with Freese since the 2015 vintage, and bottled it for the first time as a *lieu-dit* in the 2018 vintage.