

LEIDENFROST VINEYARD DRY RIESLING 2019

East side of Seneca Lake (Hector)

Soils: Lordstown channery silt loam over shale

760ft elevation

Years Planted: 1990s–2003

Harvest Date: October 22

Spontaneous fermentation in barrel

Residual Sugar: 0.4% (4 g/L)

Total Acidity: 4.40 g/L

Alcohol: 13%

Production: 79 cases

TASTING NOTES

flint, rose, power

“Magnificent.” It’s quite telling when that is the sole word that Louis uses to describe a wine. What else is left to say about a site that delivers impeccable consistency and strength vintage after vintage? We would call 2019 a “short” vintage for Leidenfrost—the yields were minuscule, hand-sorting was rigorous, and the production was limited. Will this be a collector’s item in years to come? We shall see.

ABOUT THE SITE

We have spent several vintages counting the ways in which Leidenfrost Vineyard could be classified as a *Grand Cru* site in the Finger Lakes, but have we given voice to the person who farms the land? This Riesling vineyard is multi-faceted, layered with different plantings from a variety of sources. Like his land, John Leidenfrost is a man of great complexity. He wears many hats, from farmer and winemaker to artist and architect. And much like the fruit he grows, John possesses a power that is both humble and unmistakable—even a broken back could not deter him from his work.

