

NAVONE VINEYARD DRY RIESLING 2019

East side of Seneca Lake (Burdett)

Soils: gravelly silt loam with shale

950ft elevation

Years Planted: mid-2000s

Harvest Date: October 26

Spontaneous fermentation in barrel

Residual Sugar: 0.2% (2 g/L)

Total Acidity: 4.46 g/L

Alcohol: 12%

Production: 328 cases

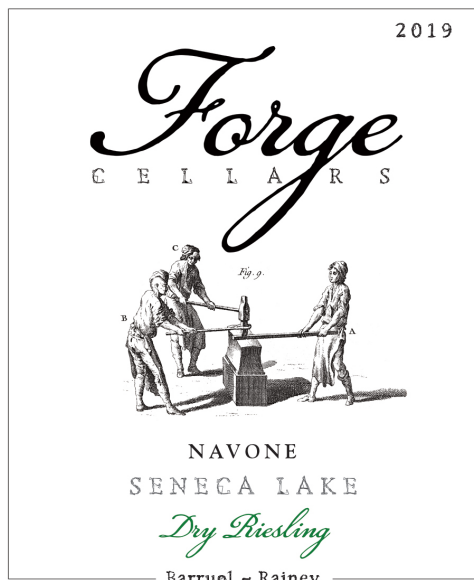
TASTING NOTES

white pepper, rose, precise

2019 marks our third year working with this vineyard, located just down the hill from our home farm. We have been impressed by the potential of this site, and 2019 further confirmed our understanding that a well-managed site, even in cooler vintages, can over-deliver. Fermented exclusively in *demi-muids*, this wine has the signature razor-like precision of Riesling with the texture and layers of long fermentations.

I love this wine because of its slow fermentation in old, large format wood—basically how Riesling was made for centuries, and it's as close as we can get to its winemaking history.

- Julia, Cellar Master



ABOUT THE SITE

Harvest is undoubtedly one of the most exciting times of year in the life of a vigneron. Take this enthusiasm, add a plate of warm chocolate chip cookies and hot coffee, and you most certainly have a recipe for success. Our picking crew lines up to harvest this 2.5 acre site knowing that these treats await them.

Generosity abounds at the Navone farm, and Josh and Lisa Navone have certainly cultivated a sense of community and friendship around this site.