

CLASSIQUE DRY RIESLING 2019

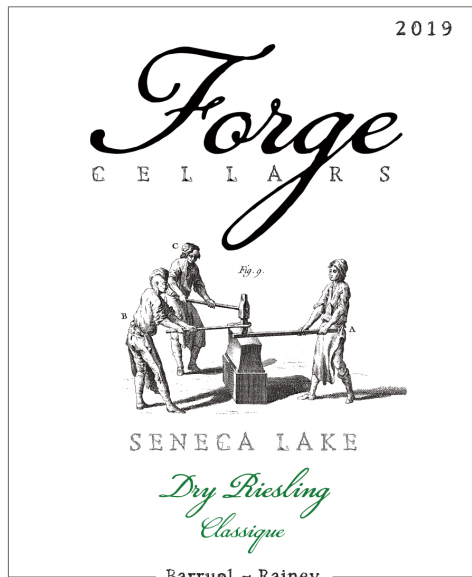
East side of Seneca Lake
Harvest Dates: October 16–November 4
Soils: gravelly loam, clay, and shale with limestone
Spontaneous fermentation in barrel
Residual Sugar: 0.2% (2 g/L)
Total Acidity: 4.71 g/L
Alcohol: 12%

TASTING NOTES

grapefruit, violet, persistent

In our dive into the archives of past offerings, we came across this note from Louis referring to our 2014 Riesling *Classique*. Now, more than ever, as our collection of sites has expanded considerably over the years, we find this sentiment especially meaningful.

This is the beauty of Seneca Lake: to be able to consolidate the various elements of a perfectly balanced wine. Very few regions in the world provide in a natural way this perfect combination. Sorry to be so “French,” but this perfect combination is the concept of “Appellation Contrôlée.” Seneca Lake can be considered as an “Appellation Contrôlée,” simply because Riesling “makes itself” here and it expresses itself in a way that cannot be imitated in any other place in the world.



Our intent with *Classique* is to harmonize all of the snapshots of *terroir* provided by the *lieux-dits*, to create a balanced representation of the small (eight miles) yet complex region that we work in, to communicate the idiosyncrasies of the vintage, and to create a tactile narrative of place