

CAYWOOD VINEYARD DRY RIESLING 2020

East side of Seneca Lake (Caywood)

Soils: thin topsoil with shale

Elevation: 699ft

Aspect: west-facing

Years Planted: 1970s

Harvest Date: 10/21

Spontaneous fermentation in barrel

Residual Sugar: 0.37% (3.7 g/L)

Total Acidity: 7.3 g/L

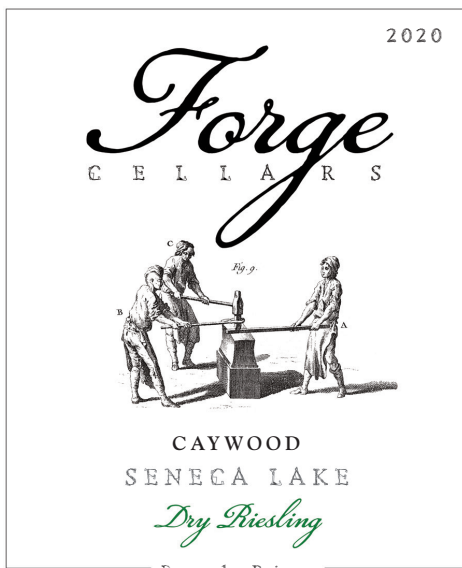
ALC: 12%

Production: 303 cases

TASTING NOTES

hibiscus, honeycomb, cerebral

This wine is somewhat of an outlier among the other scenes (*lieux-dits*). Its roots extend deep into history, sharing the narrative of landscape during a time when the region was just beginning to come alive. Caywood Vineyard was planted in the 1970s by Charles Fournier, a French winemaker who was attracted to the region via the promise of potential put forth by his friend, Dr. Konstantin Frank. As one of the oldest *vinifera* plantings on Seneca Lake, it translates the *terroir* in a way that only long-lived *Grand Crus* can—through sincerity, wisdom, and age.



With depth and concentration, Caywood Dry Riesling remains true to its beginnings, showing a wildness and want not to be tamed, as well as respect for the local flora and fauna that it calls home. The landscape balances a sense of order and intention with unkempt beauty and natural awe.

Caywood is a contemplative wine. One that requires a partner that will listen to tales of years gone by, admire the work of the honeybee among wildflowers, and learn the land instead of manipulating it into submission.