## LEIDENFROST VINEYARD DRY RIESLING 2020

East side of Seneca Lake (Hector)
Soils: Lordstown channery silt loam

over shale

Elevation: 760ft Aspect: west-facing

Years Planted: 1990s-2003

Harvest Date: 10/21

Spontaneous fermentation in barrel Residual Sugar: 0.2% (2.2 g/L)

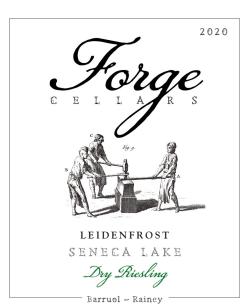
Total Acidity: 7.3 g/L ALC: 12.5%

Production: 217 cases

## TASTING NOTES

lemon verbena, lavender, intense

One of the most thrilling aspects of grapegrowing in our region is the liberty with which we are able to work under our own ethos and directives, rather than being limited to ways of old. Due to this



freedom, we are able to get to know the personalities of sites, farming them in the ways that they beckon for themselves.

Without a doubt, Leidenfrost Dry Riesling is a leader in charisma, nothing short of commanding, and wrapped in mystery and allure. Ruggedness and refinement coexist so harmoniously in this wine that we often think of it as a farmer in a bow tie or a mountaineer in a suit. It toes the line between proper and risqué with its burly yet seductive nature, and its ability to appeal to those who prefer a bouquet of flowers (wild, of course) as well as those who don't mind a little mud on their floors.