

DRY RIESLING

BELLOWS VINEYARD 2021

East side of Seneca Lake (Burdett)

Soils: Conesus and Lansing silt loam

on shale

Elevation: 1,000ft

Aspect: west-facing

Year Planted: 2016

Harvest Date: October 10, 2021

Spontaneous fermentation in neutral barrel

Residual Sugar: 0.1% (1 g/L)

Total Acidity: 8.5 g/L

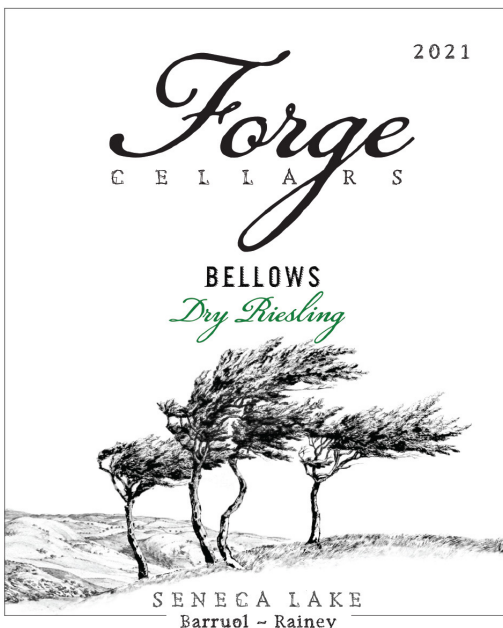
ALC: 12.6%

Production: 50 cases

TASTING NOTES

lily of the valley, compote, evocative

It's a very personal endeavor to watch the development of a vineyard from first vine to fourth vintage, comparable to witnessing your children grow before your eyes at a rapid pace. Seeing their unique personalities develop, doing your best to guard them from hardships, learning how they cope and reflect their environment, and then sending them out into the world on their own with the best of hopes. In many ways, for us, this is Bellows.



In the early days (we like to call them the "teenage years"), Bellows was fast-growing, eager to push shoots and leaves with a vengeance. Teaching restraint to such a tenacious site required a bit of trial and error as well as repeated consultations on nature versus nurture. Our approach to farming this site is regenerative, a method that allows it to grow organically (for the most part) with some gentle guidance from its elders (us). In some ways, it's difficult to "bottle up" Bellows, kind of like capturing a lightning bug in a jar. So much energy and electricity in a tiny space, it hardly seems fair to confine it. You must brace yourself for both Bellows Dry Riesling and Pinot Noir, widen your palate, give a pep talk to your taste buds...it will envelop you completely.