

DRY RIESLING CAYWOOD VINEYARD 2021

East side of Seneca Lake (Caywood)

Soils: Honeoye silt loam on shale

Elevation: 699ft

Aspect: west-facing

Year Planted: 1972

Harvest Date: October 19, 2021

Spontaneous fermentation in neutral barrel

Residual Sugar: 0.11% (1.1 g/L)

Total Acidity: 6.7 g/L

ALC: 12.8%

Production: 452 cases

TASTING NOTES

white pepper, dandelion, pensive

When we began working with Riesling at Caywood Vineyard in 2015, it was as if we walked into a J.M.W. Turner painting. A bucolic landscape rolled open in front of us, a patchwork of light covered the slope, illuminating the flora that coexisted so harmoniously, it was barely discernible where one ended and another began. In many ways,

this site was paradise. Whereas sometimes land can be exploited and stripped of its spirit after so many years of farming, Caywood laid before us like a well-preserved piece of art, a museum that held intact decades of stories. We pushed through knee-high grasses and wildflowers to discover vines with trunks the size of small trees, planted in 1972 by Charles Fournier.

Throughout the years and in our relationship with the grower, Matt Doyle, we have struck a balance between retaining the wildness of Caywood while giving it the bit of refinement needed to uncover the brushstrokes of this rich site.

Vintage 2021 marks the fifth year of Caywood as a *lieu-dit*. It's an introverted friend that if given an opportunity, can show you the world in technicolor.

