

DRY RIESLING CLASSIQUE 2021

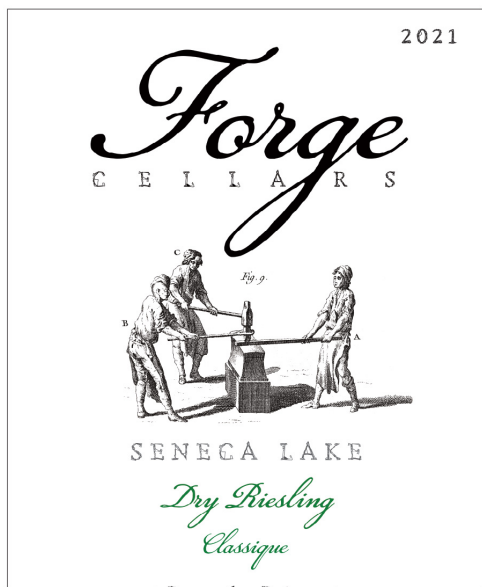
Soils: Lansing, Hudson, Angola and
Conesus gravelly loam on shale
Harvest Date: October 10-24, 2021
Spontaneous fermentation in neutral barrel
Residual Sugar: 0.19% (1.9 g/L)
Total Acidity: 8.2 g/L
ALC: 12.7%

TASTING NOTES

frangipani, cumin, radiant

Our Classique is our most important wine because it reflects our work on a larger scale. Sixteen different lieux-dits, each vinified separately, are the basis of this wine and represent the DNA of Classique. This wine is like you and me—we are individually unique, but we represent all of our ancestors at the same time. We carry their traits.

—Louis Barruol, 2018 Vintage Offering



This wine reflects the substance and diversity of southeast Seneca Lake.

—Louis Barruol, 2018 Vintage Offering

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. —2019 Vintage Offering

The Classique acts as an annual celebration of our work. It commemorates the efforts and dedication of our growers who take each vintage in stride by receiving each day with vulnerability and leaning into the gifts of Mother Nature. Our Classique is an imprint of our diverse and geologically rich region. For us, it represents the potential of Bone Dry Riesling on southeast Seneca Lake.