

DRY RIESLING RAILROAD VINEYARD 2021

East side of Seneca Lake (Lodi)

*Soils: Honeoye and Lima silt loam
on shale*

Elevation: 820ft

Aspect: west-facing

Year Planted: 1995

Harvest Date: October 23, 2021

Spontaneous fermentation in neutral barrel

Residual Sugar: 0.21% (2.1 g/L)

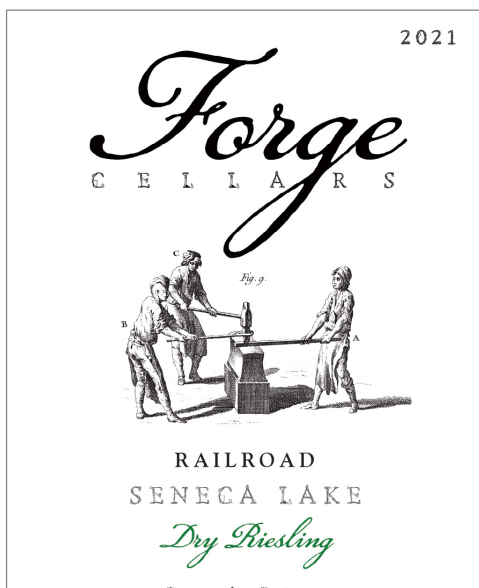
Total Acidity: 7.5 g/L

ALC: 12.7%

Production: 303 cases

TASTING NOTES

lilac, sea shore, buoyant



Often, we use the juxtaposition of our Railroad and Willow sites to demonstrate the power of *terroir* and the complexity of the soils in a very small distance. Located with less than a half mile span between them, the soils at Willow are finer and sandier than Railroad, whose soils are heavier and dense, dominated by gravelly loam. Both wines are farmed in the same way and treated equally in the cellar, yet what a contrast in the glass. The *terroir* of Railroad tends to give Riesling power, richness, and texture. It resembles the same sort of locomotion carried through the site in the days of the Lehigh Valley Railroad.