

DRY RIESLING TANGO OAKS VINEYARD 2021

East side of Seneca Lake (Hector)

*Soils: Hudson gravelly silt loam
on shale*

Elevation: 725ft

Aspect: west-facing

Year Planted: 2014

Harvest Date: October 13, 2021

Spontaneous fermentation in neutral barrel

Residual Sugar: 0.12% (1.2 g/L)

Total Acidity: 9.2 g/L

ALC: 12.7%

Production: 195 cases

TASTING NOTES

white peach, boxwood, dynamic

Tango is a site built on collaboration and dynamism. Together, Rick, Louis, and Fred Wickham planted roughly five acres of vines on one of the warmest slopes of southeast Seneca Lake. There's a playful charm to Tango, an attribute that is still coming alive since our first harvest at the site in 2017. In both the 2020 and 2021 vintages, Tango Oaks Dry Riesling has been consistent in its ability to emanate the sights of the landscape and paint a scene with such vivid detail that you feel as though you exist within the place instead of just merely tasting it: a mélange of local fruits, wildflowers and herbs, fresh lake breezes, and balmy summer days. This is part of its appeal, its generosity and capacity to unite.

Tango Oaks is known for some of the earliest written histories of the region. Fred Wickham's ancestors were among the first to settle in Hector following the American Revolutionary War after having been granted 600 acres of land for military service. Along with another founding family, the Wrights, they presided over the local general store and post office, and the Wickhams cultivated acres of native grapes and fruit trees. During the days of the Lehigh Valley Railroad, frequent refrigerated train cars would station in Hector so the family could load their produce to be transported and sold in New York City.

