

SKYQUAKE



The Data

Blend:

100% Finger Lakes Riesling

RS:

2.1%

pH:

3.11

TA:

8 g/L

Alc.:

10.5%

Harvest date:

Oct. 1, 2019

Bottling date:

Aug 25,
2020

Production:

1790 cases

Winemakers' notes

Very floral and citrusy with notes of honeydew melon and lime. Refreshing and deliciously snappy.

Growing Conditions

As with many growing seasons in the Finger Lakes, we encountered a wild amount of variability in 2019. Most memorable was a chilly and wet spring, with barely enough sunlight to coax the grapevines out of their winter dormancy. But the vines caught up when warm weather arrived in early July. Late-season weather was remarkable - we had the warmest and driest September in recent history.

The Winemaking

Grapes were picked in the early morning to ensure that they arrived at the winery at a low temperature. The fruit was gently crushed and pressed. Fermentation was conducted at moderate temperatures using our favorite yeast strain. The wines were chilled just before reaching dryness to leave a small amount of residual sugar in the wine.

The Lore

The tales of unexplained loud booms that emanate from Seneca Lake-called skyquakes, lake guns, and Seneca drums-are sometimes mistaken for earthquakes. But the source of the noise often goes unidentified. It's a bit of Finger Lakes folklore that still resounds today.