

ANTHONY ROAD WINE COMPANY

Skin Ferment Riesling

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DRY

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GREY SERIES Skin Ferment Riesling

2022

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Harvest dates October 14, 2022

Vineyard:

Martini Family Vineyard

Winemaking Notes: The fruit was de-stemmed into fermentation bins and fermented on the skins for 2 weeks. The fruit was punched down once a day during the fermentation period. The wine was then moved off of the skins to rest and age in stainless steel tank.

Bottling date: May 11, 2023

DRY

Tasting Notes: Aromas and flavors of lime, spice, pineapple and herbs.

SEMI-DRY

SEMI-SWEET

SWEET



Tech Data

BRIX AT HARVES	r 20 Brix
RESIDUAL SUGAR	2 g/L
PH	2.87
TOTAL ACID	8.95 g/L
ALCOHOL	11.6%
CASES PRODUCEI	2 95

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