



WINEMAKER'S NOTES

2021 Select Harvest Riesling

TASTING NOTES

Two blocks of Riesling were chosen for excellent fruit quality and harvested separately. We allowed them to ferment with native yeast, without inoculation, and arrested the fermentation of both at a semi-dry level where the sugar and acid felt most balanced. The resulting blend shows intense lemon and citrus character and a round, pleasant texture.

VINEYARD LOCATIONS

73% Knapp Farms, Block 11
West Side of Cayuga Lake
27% Overlook Vineyard
West side of Seneca

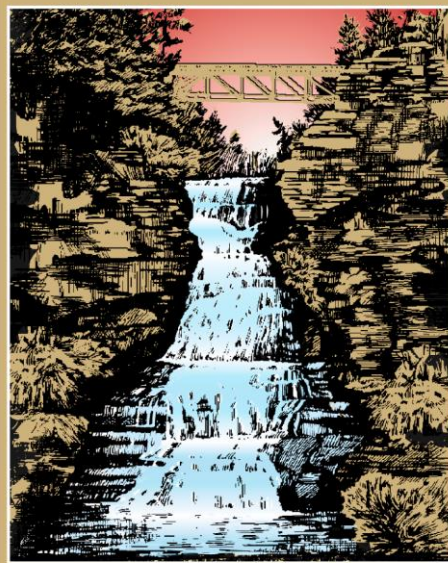
FERMENTATION DATA

Yeast: Native | Temperature: 56-62 F
Length: 25 days

WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York's Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.

GLENORA



SELECT HARVEST RIESLING
FINGER LAKES
2021

APPELLATION | Finger Lakes

VARIETAL COMPOSITION | 100% Riesling

HARVEST DATES | October 5th and 15th, 2021

BOTTLE DATE | August 9th, 2022

CASES PRODUCED | 59

RESIDUAL SUGAR | 2.0 %

TOTAL ACIDITY | 0.71%

ALCOHOL | 11%

PH | 3.10