



WINEMAKER'S NOTES

2021 Wild Yeasts Riesling

TASTING NOTES

Our 2021 Wild Yeasts Riesling is a single vineyard lot sourced exclusively from Harry Humphreys vineyard on the western shores of Seneca Lake. This off-dry wine was allowed to ferment at its own discretion, utilizing ambient yeasts from the vineyard and our cellar. Dominantly stainless steel, with a small barrel fermented portion, this wine showcases a blend of elegance with power, highlighting flavors of apricot, candied citrus, and orange peel. This Riesling is best served slightly cool, and pairs well with picnic fare.

VINEYARD LOCATIONS

100% Harry Humphrey's Vineyard – Block 12
West side of Seneca Lake

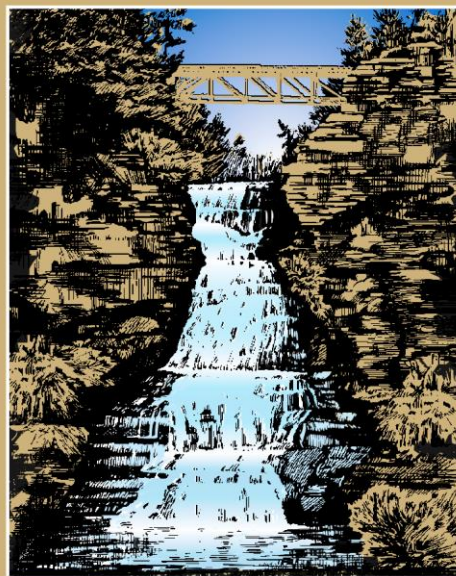
FERMENTATION DATA

Yeasts: Wild | Temperature: 62^oF
Length: 16 days(87% Stainless)
15 days(24% barrel fermented)

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



WILD YEASTS RIESLING
FINGER LAKES
2021

APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 100% Riesling

HARVEST DATES | October 5th, 2021

BOTTLE DATE | June 17th, 2022

CASES PRODUCED | 80

RESIDUAL SUGAR | 2.7%

TOTAL ACIDITY | 0.76%

ALCOHOL | 10.5%

PH | 3.00