

DRY RIESLING

"Red Cardinal" - A Dry White Wine

Appellation:

Finger Lakes, New York

Vintage: 2020

Harvest Date: 10/07/20

Grape Varietal:

Riesling

Aging:

100% Stainless Steel

Alc. / Vol. 12.3%

Residual Sugar: 0%

Acid: 5.7 g/L

pH: 3.15

Brix: 18.18

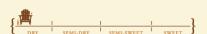
Production:

91 Cases produced

Serving Temperature:

46° - 51

A Love of Wine and Family has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locally-handcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



TASTING NOTES / Moderately full-bodied, our Dry Riesling is well-rounded, but zesty and fresh, offering notes of tropical fruit and peach with a clean acidity and lingering spiciness on the palate. This wine pairs well with Asian cuisine, shellfish, white meat poultry, dishes with citrus-based sauces, and mild cheeses.

2020 / NEW YORK RIESLING

. FRONT IMAGE .
Quintessential of life in the
Adirondacks, the Northern Red
Cardinal has long been admired
for its bright plumage and
distinctive, cheery chirp.

PRODUCED & BOTTLED BY
ADIRONDACK WINERY, LLC
Oueensbury, New York

AdkWinery.com (518) 668-WINE

VISIT OUR TASTING ROOMS



GOVERNMENT WARNING: (1)
ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT
DRINK ALCOHOLIC BEVERNGES
DURING PREGNANCY BECAUSE
OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC
BEVERAGES IMPAIRS YOUR
ABILITY TO DRIVE A CAR OR
OPERATE MACHINERY, AND MAY
CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Tasting Notes

Warm tones of pink grapefruit are the driving force in our 2020 Dry Riesling with lovely notes of green apple and wet slate rounding out this delicate wine.

Food Pairing Notes

This wine pairs well with intense and tangy cheeses or spicy noodle dishes

Label Image

Quintessential of life in the Adirondacks, the Northern Red Cardinal has long been admired for its bright plumage and distinctive, cheery chirp.

Winemaker Notes

This year's vintage was processed differently than previous, with a week-long cold soak before fermentation to provide a cleaner finish. The typical of Riesling, sky high acidity, is prevalent in this year's vintage and matches the citrus zest and key lime aromas.