



YELLOW WARBLER Semi-Dry Riesling 750ML / 12% ALC./VOL.

A Love of Wine and Tamily 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 / Our Semi-Dry Riesling offers subtle aromas of apricot, followed by tones of green apple and pear, finishing with a well-balanced, soft acidity. Pair this easy-drinking Riesling with light salads and sandwiches, shellfish, poultry, dishes with citrus or spicy sauces, mild cheeses and fruity desserts.

GOVERNMENT WARNING:

ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT

DRINK ALCOHOLIC BEVERAGES 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.



A yellow male Warbler perches on a branch in the Adirondack Wild

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

> AdkWinery.com (518) 668-WINE

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SEMI-DRY RIESLING

"Yellow Warbler" - A Semi-Dry White Wine

Appellation: Finger Lakes, New York

Vintage: 2020 *Harvest Date:* 10/07/20

Grape Varietal: Riesling

Aging: Approx. 5 mos. 100% Stainless Steel

Alc. / Vol. 12%

Tasting Notes

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Awards

Gold: 2015 New York International Wine Competition.

Food Pairing Notes

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Label Image

A yellow male Warbler perches on a branch in the Adirondack wild.

Winemaker Notes

The sugar in this semi-dry white wine is used to balance out the high acidity of the famous New York Riesling grape – and the result is wonderful!

Residual Sugar: 1.3%

Acid: 5.3 g/L

pH: 3.2

Brix: 19.31

Production: 207 Cases produced

Serving Temperature: 46° - 51°