

ADIRONDACK WINERY

Semi- Sweet Riesling

“Blue Jay” – A Semi-Sweet White Wine

Appellation:

Finger Lakes, New York

Acid: 4.9 g/L

Vintage: 2024

pH: 3.28

Grape Varietal: Riesling

Production:

210 Cases produced

Alc. / Vol. 10.1%

Serving Temperature:

47° - 52°

Residual Sugar: 4%

Tasting Notes

Our Semi-Sweet Riesling is full bodied and luscious, with aromas of peach and honeysuckle, followed by flavors of juicy pineapple and a hint of lime with a lingering finish.

Food Pairing Notes

One of our favorite “daytime” wines, this Riesling makes a great match for salty snacks, light salads & sandwiches, and its sweetness nicely balances spicy dishes & pungent cheeses.

Label Image

A Blue Jay perches proudly in the Adirondack sun.

Winemaker Notes

This semi-sweet Riesling contains natural Riesling grape sugars, providing a delicate sweetness and true flavor. We stopped the fermentation on this wine early, allowing natural sugars from the grapes to remain. This practice creates a Riesling with a slightly lower ABV and a sweetness in every sip, without compromising the bright, juicy flavors of the wine.

