

DRY RIESLING

"Red Cardinal" - A Dry White Wine

Appellation: Finger Lakes, New York

Vintage: 2021 *Harvest Date:* 10/11/21

Grape Varietal: Riesling

Aging: 100% Stainless Steel

Alc. / Vol. 11.5%

Residual Sugar: 0%

Acid: 7.5 g/L

pH: 3.33

Production: 205 Cases produced

Serving Temperature: 46° - 51

A LOVE OF WINE AND FAMILY

RED CARDINAL

Dry Riesling

has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locallyhandcrafted 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 •

SEMI-DRY

SEMI-SWEET

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.

2021 / NEW YORK DRY RIESLING 750ML / 12.1% ALC./VOL

• 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 DBA ADIRONDACK WINERY AT LAKE GEORGE Queensbury, New York

AdkWinery.com (518) 668-WINE VISIT OUR TASTING ROOMS ON LAKE GEORGE YEAR ROUND!



DARINA RALOUPIOLIC BEVERAGES DURING PRECINANCY BECAUSE OF THE RISK OF BIRTH DIFFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMMAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. (ND) CONTAINS SUPIRTS

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Food Pairing Notes

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Label Image

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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.