

Dry Riesling

"Red Cardinal" - A Dry White Wine

Appellation:

Finger Lakes, New York

Vintage: 2023

Harvest Date: 10/6/23

Grape Varietal:

Riesling

Aging:

100% Stainless Steel

Alc. / Vol. 11.9%

Residual Sugar: 0.07%

Acid: 6.4 g/L

pH: 3.20

Production:

118 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, 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!



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 list 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! GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON
GENERAL, WOMEN SHOULD NOT

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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.

CONTAINS SULFITES

Tasting Notes

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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.