

ADIRONDACK WINERY



Semi-Dry Riesling

“Yellow Warbler” – A Semi-Dry White Wine

Appellation:

Finger Lakes, New York

Vintage: 2023

Grape Varietal: Riesling

Aging: 100% Stainless Steel

Alc. / Vol. 12.1%

Acid: 6.1 g/L

pH: 3.19

Serving Temperature:
46° - 51°

Residual Sugar: 1.7%

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.

Awards

Gold: 2015 New York International Wine Competition.

Food Pairing Notes

Pair this easy drinking Riesling with light salads and sandwiches, shellfish, poultry, dishes with citrus or spicy sauces, mild cheeses, and fruity desserts.

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!

