# Semi-Dry Riesling

"Yellow Warbler" - A Semi-Dry White Wine

# Appellation:

Finger Lakes, New York

Vintage: 2022

Grape Varietal: Riesling

**Aging:** Approx. 5 mos. 100% Stainless Steel

**Alc. / Vol.** 11.0%

**Acid:** 6.6 g/L

**pH:** 3.24

**Brix:** 19.31

Serving Temperature:

46° - 51°

**Residual Sugar:** 1.4%

#### A LOVE OF WINE AND FAMILY

Semi-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!



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.

2021 / NEW YORK SEMI-DRY RIESLING 750ML / 12% ALC./VOL.

• FRONT IMAGE •

Indulge in the tranquil quiet of the Adirondacks at a special spot for two overlooking

Lake George.

PRODUCED & BOTTLED BY
DBA ADIRONDACK WINERY
AT LAKE GEORGE
Queensbury, New York
Adk Winery.com
(518) 668-WINE
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GOVERNMENT WARNING:
(1) 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.

CONTAINS SULFITES

### **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!