

2022

HANDS UP

The Wine

A blend of Frontenac Blanc, Riesling, La Crescent, Gruner Veltliner, Chardonnay, and Frontenac Gris that results in a wine that is greater than the sum of its parts. The fragrant nose brings to mind tropical aromas of mango and pineapple, which are complimented by crisp Granny Smith apple and wet stone. The slight viscosity of the off dry palate is balanced by our cool climate acidity, which carries

The Vintage

The 2022 growing season was a slow burn. Even though bud break was on time in early May, the cool spring and early summer delayed development. The hot, dry summer finally picked up in July and, thankfully, continued into mid-October, giving us 1358 growing degree days (GDD). The slow start to the growing season meant acids remained high well into harvest. The grapes were monitored closely to determine the best pick dates to allow for the acids to drop before the sugars spiked.

ALC. | RS. | TA.

13.5% 8.6g/L 8.7g/L 3.42





