

Nathan Kendall Dry Riesling

COUNTRY

United States

REGION

New York

GRAPE

Riesling

VINTAGE

2019

ABOUT THE DOMAINE

N. Kendall wines was founded in 2011 by Finger Lakes native Nathan Kendall. He is an internationally trained Winemaker who has experience in Sonoma, Willamette Valley, Waipara (NZ), Adelaide Hills (AUS), and Mosel (GER), although the plan was always to return to the shores of Seneca Lake. His passion is to create wines in an old-world style using quality grapes and minimal intervention. Having travelled throughout the world focusing on cool climate regions and varietals, the Winemaker's focus is on Riesling and Pinot noir. All lots are carefully sorted, and the pristine fruit then undergoes long spontaneous fermentations. Post fermentation, the wine ages for months on the gross lees to enhance the texture. Wines are then carefully racked, never fined, and gently filtered before bottling. The bottled wines then receive 2-3 years of bottle age to evolve and achieve the best possible expression of the Finger Lakes.

WINEMAKING

The fruit for this cuvée is sourced from three vineyards on Seneca Lake. The vines range from 20-40 years old in age. Naturally fermented in a combination of neutral French oak and stainless steel. The wines are then aged on the gross lees until bottling the following summer.

TASTING NOTES

It has a complex nose with candied lime and lemon peels, green apple and a hint of fresh ginger at the end. Lovely citrus acidity and slight creaminess to the texture from barrel aging.



TECHNICAL NOTES

Alcohol by volume
10.9%