

2024 LATE HARVEST RIESLING | CAYUGA LAKE

ABOUT THE WINE

CRAFTED WITH GRAPES SUSTAINABLY GROWN IN CALCAREOUS SOILS ON THE EAST SIDE OF CAYUGA LAKE AT LAKE ROAD VINEYARDS, THIS LATE HARVEST RIESLING IS A PRODUCT OF IDEAL AUTUMN CONDITIONS. HARVESTED ON NOVEMBER, 20TH AT JUST OVER 25 BRIX, APPROXIMATELY 40% OF THE CLUSTERS WERE AFFECTED BY BOTRYTIS, OR 'NOBLE ROT', WHICH CONCENTRATES THE SUGARS AND FLAVORS IN THE SHRIVELED BERRIES. WHOLE CLUSTER PRESSED AND COOL-FERMENTED USING R2 AND W15 WINE YEASTS.

TASTING NOTES

TROPICAL FRUITS, RIPE MELON, JUICY NECTARINES, AND FLORAL HINTS ON THE NOSE WITH NOTES OF KIWI AND STARFRUIT ON THE PALATE. THE SUGAR IS BALANCED BY THE CRISP ACIDITY ON THE LINGERING FINISH WHERE A THREAD OF MINERALITY BREAKS THROUGH.



FINGER LAKES WINES OF DISTINCTION

DETAILS

AVA: FINGER LAKES/CAYUGA LAKE

VINEYARD: LAKE ROAD VINEYARDS, CERTIFIED SUSTAINABLE

HARVEST: NOVEMBER 20, 2024

ABV: 11.4%
PH: 3.22
RS: 51.5 G/L
TA: 7.8 G/L

BOTTLED: 7/14/2025, 80 CASES



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