

HILICK & HOBBS

2021 ESTATE DRY RIESLING

SENECA LAKE, NEW YORK

The pursuit to craft world-class Riesling brings Paul Hobbs back to his family roots in Upstate New York to create site-specific estate wines from the emerging Finger Lakes region. Founded in 2013, Hillick & Hobbs is named in honor of his parents, Joan Hillick and Edward Hobbs who met at nearby Cornell University in Ithaca, NY. Planted high density on steep slate slopes, the estate boasts breathtaking views of Seneca Lake.

VINEYARD

- **REGION:** Seneca Lake, Finger Lakes, New York
- **SOILS:** blue slate, glacial till, limestone glacial shale
- **INCLINATION:** western exposure with slopes up to 55%
- **VINE SPACING:** 6 x 4 ft; 1,815 vines per acre

GROWING SEASON

Situated on the southeastern banks of Seneca Lake, our estate vineyards' steep slopes and row orientation encourage excellent air flow and early ripening. This was critical in the success of the 2021 vintage, which experienced mild summer temperatures and increased rain, as these factors allowed the fruit to mature during the shorter growing season.

HARVEST

- Hand-harvested with shears and fruit sorted in the vineyard
- October 11-20

WINEMAKING

- 100% Riesling
- Whole cluster pressed
- Native yeast fermentations
- 100% stainless steel fermented and aged sur lies
- Bottled unfiltered, August 2022
- **RS:** 5.43 g/L
- **TA:** 7.5 g/L
- **ABV:** 12.1%

TASTING NOTES

The 2021 vintage shows vibrant pale yellow with a lime hue in the glass. This nuanced, textural Riesling boasts fragrant aromas of orange blossom and green apple followed by layers of Asian pear, citrus, and crushed rock that are mirrored on the palate. This juicy, mouth-filling wine exhibits a long finish extended by crisp acidity and lingering minerality.

