

# APOLLO'S PRAISE DRY RIESLING, LAHOMA VINEYARD



100% Riesling. Smokey lemon and lime aromas explode from the glass, with passion-fruit and tropical undertones.

This leads to a dry and structured mid-palate that overlays grapefruit pith with creme brulee richness before a long and mineral finish of meyer lemon. An opulent style thanks to the sandstone that underlays the vineyard.

Enjoyable straight away, but imminently age-worthy.

From the Estate's Lahoma Vineyard in the Finger Lakes region of New York State. This wine hails from the three favorite hills for Dry Riesling on the farm. Primarily based around a unique east-west planting known as 'The Long Rows', the row orientation of this block results in better air drainage straight down the slope and a brighter fruit character later into harvest. The following day small harvests from the Pentecostal Block and The Knoll were also included for palate weight and depth. 3-5 days cold soaking on the crushed skins prior to being pressed off, for the purpose of expressing every bit of ripeness and texture in the full grape berry. The juice was fermented in a mix of neutral barriques and small tanks, using both wild yeast and Epernay II, as a way to bring multiple structural layers into the wine. Fermentations were smooth and lasted 2-3 months, after which the wine was allowed to rest on the lees until February. The wine was then racked off lees, pad filtered and bottled.

Apollo's Praise was founded in 2023 in the Finger Lakes region of New York, by married couple Kelby James Russell and Julia Rose Hoyle. They are both expert winemakers who spent 15 years making wine for other local vineyards.

The winery's history is tied to the famous Lahoma Vineyard, which they bought to create their first vintage. Their philosophy is that the best wines are art. They believe wine should tell a story about where and when it was made.

Instead of trying to make a "perfect" wine every year, they embrace the changes that come with each harvest season. They use minimal-intervention methods to let the natural traits of the fruit shine. They compare their role to salt in food. They want to guide the wine to its true self without their work being too noticeable.

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## *Tasting Note:*

### APOLLO'S PRAISE DRY RIESLING, LAHOMA VINEYARD

100% Riesling. Aromas of smokey lemon, lime, passion-fruit & tropical undertones; dry & structured; grapefruit pith with crème brûlée richness before a long & mineral finish of Meyer lemon; opulent.

## *Shelf Talker:*

### APOLLO'S PRAISE LAHOMA VINEYARD DRY RIESLING

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