

2025

RIESLING

Farmhouse Block

Citrus • Lime • Tart

- 100% Riesling
- Vineyard locations: west side of Cayuga Lake
- Soil: Honeoye silt loam
- Machine harvested October 27th
- Inoculated yeast fermentation in tank for 30 days
- Aged 8 months in stainless steel on lees
- Sterile filtered

Brix: 20.0°

RS: 0.9%

Bottled: 6/10/2026

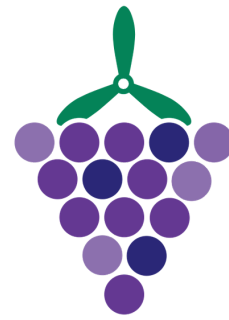
TA: 7.4 g/L

pH: 2.9

ABV: 12.0%

Cases Produced: 115

The 2025 Riesling Farmhouse Block is comprised of fruit from our estate vineyard, specifically our oldest vines planted in 2015. Our vineyard site sits on Honeoye silt loam soils, a series of well-drained soils formed in loamy glacial till.



Airy Acres wines reflect the terroir and the passion of life in the Finger Lakes. Grapes grown on our 3rd Generation family farm overlooking Cayuga Lake.

