

FINGER LAKES, NEW YORK, USA

EMPIRE ESTATE



The force behind EE is Finger Lakes native son, Thomas Pastuszak, former executive wine director of The NoMad in NYC.

Thomas was named one of the Best New Sommeliers of 2012 by Wine & Spirits Magazine, Forbes' 30 Under 30 in 2013, and one of Food & Wine's Sommeliers of the Year of 2015. He created EE to showcase the incredible Finger Lakes region of New York State.

Along with renowned winemaker Kelby James Russell (Apollo's Praise, formerly Red Newt Cellars) their goal is to present Finger Lakes Riesling in (serious) dry and traditional method sparkling styles – yet another reason to love New York.

They work with varied vineyard sites that have a mix of mineral soil types ideal for dry Riesling, including: shale + gravel, shale + clay, sand over shale, and limestone + shale. Each vineyard site was vinified separately to best bring out individual character; from cold soaking decisions, to fermentation style, to storage in stainless steel and neutral oak barrels.



BLANC DE BLANCS

VINTAGE: NV

COMPOSITION: 100% Riesling

VINEYARD: Sustainably farmed vineyards planted on mineral-rich soils, on slopes that hug the glacially-carved lake Seneca.

VINIFICATION: Traditional Method. Just shy of a year on the lees, disgorged in small batches to ensure freshness and consistency.

CLOSURE: Cork & cage

ABV: 12%

ACIDITY: 6.75g/l

SUGAR: 8g/l



BRUT ROSÉ

VINTAGE: NV

COMPOSITION: 95% Riesling, 5% Pinot Noir

VINEYARD: Sustainably farmed vineyards planted on mineral-rich soils, on slopes that hug the glacially-carved lake Seneca.

VINIFICATION: Traditional Method. Vinified separately, with the Pinot Noir added before secondary. Just shy of a year on the lees, disgorged in small batches to ensure freshness and consistency.

CLOSURE: Cork & cage

ABV: 12%

ACIDITY: 7g/l

SUGAR: 8g/l



DRY RIESLING

VINTAGE: 2019

COMPOSITION: 100% Riesling

VINEYARD: Multiple vineyard sites along the shores of Seneca Lake boasting a mix of mineral soil types ideal for dry Riesling

VINIFICATION: Each site is picked and vinified separately; Aged in of stainless steel & neutral oak. After resting through spring, wines were blended and bottled in early summer.

CLOSURE: Screwcap

ABV: 12%

ACIDITY: 7.25g/l

SUGAR: 2g/l



RESERVE DRY RIESLING

VINTAGE: 2019

COMPOSITION: 100% Riesling

VINEYARD: Made from one vineyard site, grapes harvested later than any other vineyard. Sustainably farmed.

VINIFICATION: Grapes cold soaked overnight and pressed to stainless steel tanks & old large-format barrels. 6 month fermentation, then aged on full lees to integrate its power and opulence prior to bottling.

CLOSURE: Screwcap

ABV: 12.7%

ACIDITY: 7.75g/l

SUGAR: 3g/l

Wine	Vintage	Style	Grapes	Vol	Btl/Cs	RRP
Blanc de Blancs	NV	W	Riesling	0.75	6	£28.50
Brut Rosé	NV	RO	Riesling, Pinot Noir	0.75	12	£30.50
Dry Riesling*	2019	W	Riesling	0.75	12	£24.50
Reserve Dry Riesling	2019	W	Riesling	0.75	12	£34.50

**Limited stock of library vintages in Magnum available by request.*

42

