

Sauvignon Blanc



Vintage: 2020

Varietal: 92% Sauvignon Blanc, 8% Riesling

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 100% Hazzlitt 1852 Home Farm

Harvest: 9/25/20 22.8° Brix 5.31 g/L TA 3.23 pH

Fermentation: 5 days stabulation of raw juice prior to clarification
Stainless Steel fermentation for 12 days at average
temperature 17°C with VL3 yeast

Ageing: 4 months on light lees

Final Analysis: 0.3% R.S. 13.7% alc. 7.4 g/L TA 3.05 pH

Bottled: 8/31/21 659 gal. (277 cases)

Winemaker Notes:

Descriptors: Enjoy this crisp, aromatic Sauvignon Blanc with notes of lemongrass and flavors of papaya, grapefruit, and gooseberry that linger on the finish.

Food Pairings: Greek salad, shellfish, soft cheeses

