

Sauvignon Blanc



Vintage: 2021

Varietal: 90% Sauvignon Blanc, 6% Riesling, 4% Pinot Gris

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

Vineyard: 100% Hazlitt 1852 Home Farm

Harvest: 10/7/21 19.7° Brix 6.6 g/L TA 3.24 pH

Fermentation: 6 days stabulation of raw juice prior to clarification
Stainless Steel fermentation for 12 days at average temperature 16°C with VL3 yeast

Ageing: 4 months on light lees

Final Analysis: 0.25% R.S. 11.4% alc. 6.1 g/L TA 3.4 pH

Bottled: 7/21/22 656 gal. (276 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

