

SCHOONER WHITE[®]


HAZLITT
1852 Vineyards



Vintage: Non-Vintage

Varietal: 57% Riesling, 22% Sauvignon Blanc, 21% Gewürztraminer

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

Vineyard: 57% Hazlitt L'Amoreaux Farm
43% Hazlitt 1852 Home Farm

Harvest: 10/7/21 - 10/21/21
20.1° Brix 7.63 g/L TA 3.12 pH

Fermentation: Blend of three fermentation lots.
Average of 15° C cool fermentation in Stainless Steel
with Epernay II, VL3 and Vin 13 yeasts

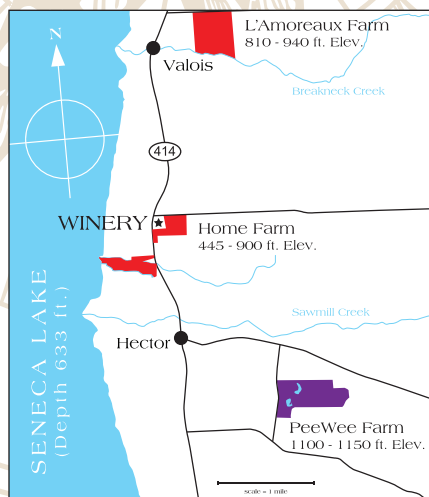
Ageing: On lees average 4 months

Final Analysis: 1.1% R.S. 11.5% alc. 6.45 g/L TA 3.31 pH

Bottled: 9/20/22 1186 gal. (499 cases)

Winemaker Notes:

Descriptors: A beautiful blend of our estate Gewürztraminer, Riesling and Sauvignon Blanc that exhibits notes of rose petals and lemon-lime and flavors of melon, raw honey and citrus fruit.



Food Pairings: Green salads with seafood, pork or chicken with creamy sauces, South-East Asian dishes, and/or crab cakes.