

White Stag®



Vintage: Non-Vintage

Varietal: 70% Vignoles, 30% Riesling

Region: Finger Lakes, New York, USA

Vineyard: 75% Hazlitt 1852 L'Amoreaux Farm
25% Hazlitt 1852 Home Farm

Fermentation: Stainless Steel fermentation

Ageing: Stainless Steel only, to preserve fresh fruit flavors

Final Analysis: 5.2% R.S. 11.5% alc. 3.88 g/L TA 3.19 pH

Bottled: 10/20/22 2,371 gal. (997 cases)

Winemaker Notes:

Descriptors: Light fruity aromas with bright flavors of melon, peach, and honey.

Food Pairings: Excellent with spicy foods, Asian cuisine, curry or Mexican dishes.
Also a great match for seared tuna or rich cheeses.

