

# HOMESTEAD RESERVE



# Prestige



Vintage: 2022

Varietal: Proprietary white vinifera blend

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

Vineyard: 76% Hazlitt 1852 L'Amoreaux Farm  
24% Hazlitt 1852 Home Farm

Harvest: 10/6/22 21.0° Brix 7.5 g/L TA 3.2 pH

Fermentation: Combination of three fermentation lots. Majority of blend is a co-fermentation lot of five different vinifera varieties (Riesling, Grüner Veltliner, Chardonnay, Gewürztraminer and Pinot Gris) Average 12° C cold fermentation in Stainless Steel with 58W3 yeast

Ageing: 4 month on lees

Final Analysis: 0.25% R.S. 12.3% alc. 6.9 g/L TA 2.92 pH

Bottled: 7/12/23 297 gal. (125 cases)

### Winemaker Notes:

Descriptors: With each harvest, our winemaker selects from the most exceptional lots and beautifully crafts a dry white wine that highlights the unique characteristics of each vintage. Prestige is the finest our estate vineyards offer, blended in one bottle.

Food Pairings: Chicken curry, gourmet mac and cheese, roasted veggies, white fish with lemon and capers, and peach cobbler.

