

LATE HARVEST

# Vidal Blanc



HAZLITT  
1852 Vineyards



Vintage: 2024

Varietal: Vidal Blanc

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

Vineyard: 100% Hazlitt 1852 L'Amoreaux Farm

Harvest: 1/5/24 29.4° Brix 9.52 g/L TA 3.38 pH

Fermentation: Stainless Steel cool fermentation at 15° C with BioDiva (T.delbrueckii) and VL1 yeasts.

Ageing: 6 months on lees

Final Analysis: 10% R.S. 11.5% alc. 8.9 g/L TA 3.6 pH

Bottled: 7/23/25 183 gal. (154 cases)

#### Winemaker Notes:

Descriptors: Decadent and lush. Notes of apricot marmalade, crème brûlée and truffle. A lingering finish highlighted by bracing acidity.

Food Pairings: Best when sipped before dessert, with dessert or even as dessert!

Late harvesting grapes allows them to partially raisin on the vine resulting in an accentuated and complex flavor profile while concentrating sugar level and acidity.

