



## Wine Specs

Blend: 100% Sauvignon Blanc

Bottling Date: 2/13/20

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 5.55 g/L

pH: 3.21

Residual Sugar: 0g

Alcohol: 12.9%

## Awards & Ratings

- ★ Gold, 2021 Finger Lakes Int. Wine & Spirits Comp.
- ★ Silver, 2021 Int. Eastern Wine Comp.
- ★ 89pts, Robert Parker & Wine Advocate

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# 2019 SAUVIGNON BLANC

## North Fork of Long Island

## Tasting Notes

- Fermented entirely in stainless steel tanks, our Sauvignon Blanc has a lively fruitiness with hints of gooseberry on the nose. Bright acidity on the palate with notes of lime, a light grassiness give way to a subtle richness. Fuji pear notes and a round mouthfeel give way to a soft minerality and defined brightness on the finish, all showcasing the distinctive characteristics of the varietal which make it such a beautiful pairing with seafood and local produce.

## Winemakers Notes

- De-stemmed and crushed upon arrival to the winery to allow for more fruit extraction from the grapes. The juice was then fermented in Stainless Steel tanks and spent 4 months sur lie post-fermentation. 338 cases made.