

# 2011 DOLCE BIANCO

## VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

## WINEMAKING

Blend: 35% Cayuga, 33% Vidal, 32% Vignoles

Harvest Date: 10/26/11

Harvest Brix: 17.5°-22°

Total Acidity: 9.3 g/L

pH: 3.25

Alcohol: 10.5%

Residual Sugar: 3.5%

Cases Produced: 971

Bottling Date: 6/22/12

## TASTING NOTES & FOOD PAIRING

Our semi-dry Dolce Bianco is bright and wonderfully aromatic with a citrus and honey focus. On the palate, floral and succulent peaches mix with bright acidity, forming a well-balanced, zippy finish. Try pairing this blend with spicy Asian-style cuisine or the citrus and tang of lemon-peppered Chicken.

