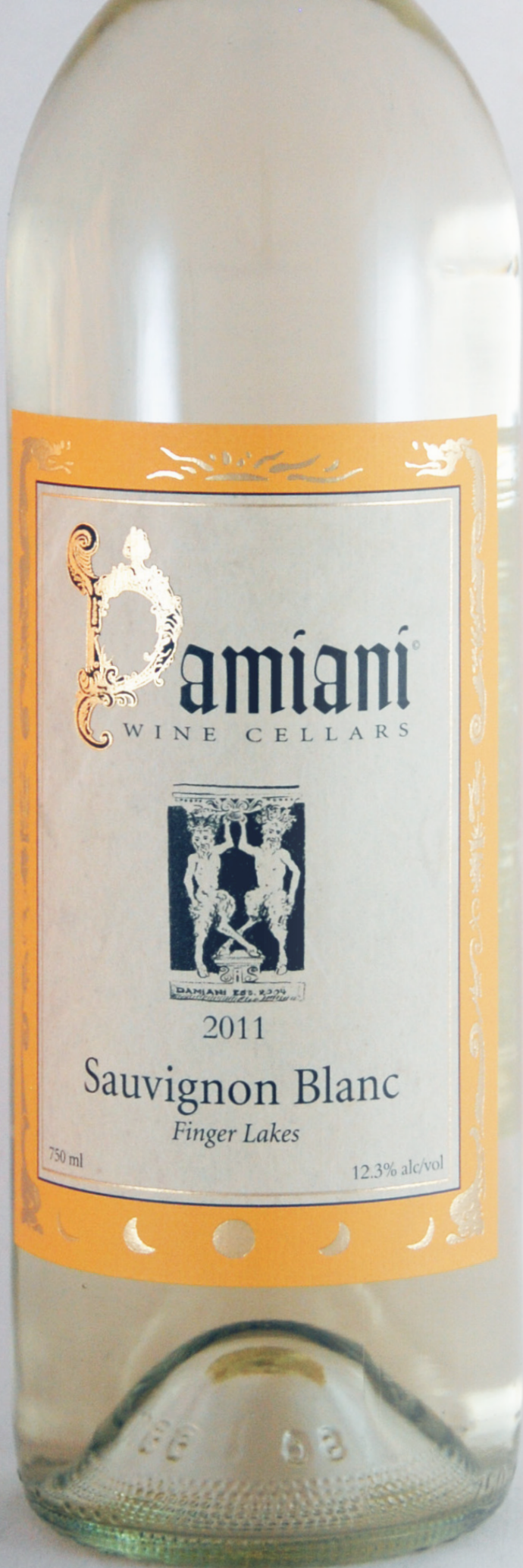


2011 SAUVIGNON BLANC



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.

VINEYARD SITES

36% Davis Vineyard - east side of Seneca Lake
64% East side of Seneca Lake

WINEMAKING

Harvest Dates: 9/20 - 9/21/11	Harvest Brix: 20.5 & 22.0°
Total Acidity: 6.9 g/L	pH: 3.27
Alcohol: 12.3%	Residual Sugar: 1.1%
Cases Produced: 404	Bottling Date: 5/17/12

TASTING NOTES & FOOD PAIRING

Bursting with tropical fruit and peach aromatics, this mouth-watering Sauvignon Blanc has a crisp, long finish. Pair this fruit-focused Sauvignon Blanc with citrus-infused shrimp tacos or spicy Thai cuisine.