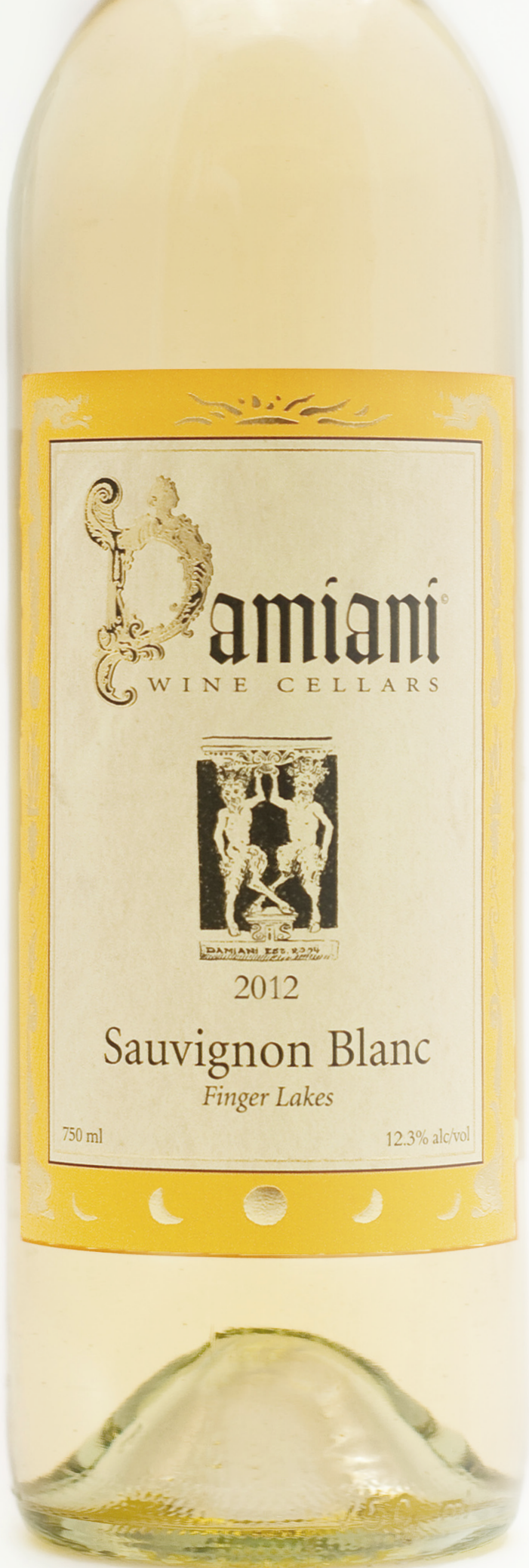


2012 SAUVIGNON BLANC



VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Harvest Dates: 9/14 - 9/17/12

Harvest Brix: 20.5 & 22.0°

Total Acidity: 7.6 g/L

pH: 3.3

Alcohol: 13.9%

Residual Sugar: 1.1%

Cases Produced: 364

Bottling Date: 5/17/13

TASTING NOTES & FOOD PAIRING

Intense aromatics of tropical fruit coupled with ripe pear invites the senses into this full and rounded Sauvignon Blanc. Hints of red apple and pineapple present themselves on the palate and lead to a long citrus-focused finish. Pair this fruit-driven, medium-weight Sauvignon Blanc with fish tacos or tangy Thai-inspired cuisine.