

89 Points  WINE ENTHUSIAST

2014 SAUVIGNON BLANC

DAVIS VINEYARD
Single Vineyard Series

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

VITICULTURE & VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

WINEMAKING

Harvest Date: 9/28/14	Harvest Brix: 21.2°
Total Acidity: 7.95 g/L	pH: 3.44
Alcohol: 13.8%	Bottling Date: 7/23/15
Residual Sugar: 0.5%	Unfined
	Cases Produced: 96

OAK PROGRAM

Barrel aged for 4 weeks in 3rd use Chardonnay oak barrels. Cold soak for 6 hours.

TASTING NOTES & FOOD PAIRING

This Sauvignon Blanc is unlike any other. Brilliant and bright, this wine follows focused and lean approach to its varietal character. Slight notes of oak rise from the glass and are balanced by apricot and lemon aromas. A distinct mineral core is present on the palate along with a dense mouthfeel and pear drenched flavor profile. The perfect pairing partner with yellow bean salad with goat cheese, Moules Frites or freshwater fish with lemon beurre blanc.

