



# DOLCE BIANCO

## 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.

## WINEMAKING

Blend: 46% Vignoles, 27% Cayuga, 27% Vidal

Harvest Date: 9/19/14

Harvest Brix: 20.7°-23.1°

Total Acidity: 11.2 g/L

pH: 3.35

Alcohol: 10.5%

Residual Sugar: 3.0%

Cases Produced: 307

Bottling Date: 6/17/15

## 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. Dolce Bianco is a wonderful accompaniment to hors d'oeuvres and lends itself well to spicy cuisine such as Thai or Indian curries.