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.