Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

**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: 9/19/15
Harvest Brix: 23.5°
Total Acidity: 5.55g/L
pH: 3.3
Alcohol: 13%
Bottling Date: 6/9/16
Residual Sugar: 0.0%
Cases Produced: 80
Unfined

**Oak Program**

Barrel aged for 4 weeks in 3rd use Chardonnay oak barrels. Cellared for 6 months.

**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 beet salad with goat cheese, Moules Frites or freshwater fish with lemon beurre blanc.