SAUVIGNON BLANC
"Little Lotus Flower"
Single Vineyard Series
DAVIS VINEYARD

VINTAGE NOTES
On the heels of an unseasonably mild winter, a late frost kicked off
the 2016 growing season in the Fingerlakes. This caused some stress
in the form of bud loss, but as late spring moved into summer we
saw what was to become one of the most intense droughts ever seen
in this region. High heat, sun-filled skies, and virtually no rain
whatsoever for all intents and purposes eradicated any disease
pressure while forcing the root systems of our mature vines ever
deeper into more nutrient rich soil and concentrating deep, rich and
intense flavor in the fruit. Early fall was equally dry and harvest
kicked off with a bang. Moisture did arrive toward the end of the
season, bringing the fruit to beautiful maturity. All in all 2016
resulted in smaller than average yields, but quality was absolutely,
mouth-wateringly, phenomenal! We look forward with eager
hearts and taste buds to enjoy the results of the 2016 growing
season!

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 Gravely Loam, this 5
½ acre site is perfectly suited to produce lively, old-world style
wines.

WINEMAKING
Blend: 95% Sauvignon Blanc & 5% Chardonnay
Harvest Date: 9/19/16
Total Acidity: 6.55g/L
Alcohol: 13.7%
Residual Sugar: 0.0%
Indigenous Yeast
Cold Soak: 5.5 Hours

OAK PROGRAM
Barrel aged for 2 months in 4th use Chardonnay oak barrels,
Cellared for 6 months.

TASTING NOTES & FOOD PairING
This limited bottling of single vineyard Sauvignon Blanc opens with
fresh aromas of spring lemon grove after a rainfall. On the palate
the zippy acids blend mandarin orange and lemongrass that fall
away to golden apple with a mild grip of citrus rind and fig from 8
weeks of barrel aging. Pair this wine with summer salads of citrus
fruits, fresh goat cheese, white fish with lemon beurre blanc, or
seared scallops with candied ginger.