



2017 SAPERAVI

VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then midsummer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital "S". The vines went wild! In October -midharvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

WINEMAKING

Harvest Date: 10/14/2017 pH: 3.57
 Harvest Brix: 21.0° Bottling Date: 8/15/2019
 Total Acidity: 7.0 g/L Unfined & Unfiltered
 Alcohol: 12.5% Cases Produced: 97

VINEYARD SITES

100% East side of Seneca Lake

OAK PROGRAM

Aged for 18 months in older & neutral French oak

TASTING NOTES & FOOD PAIRING

So inky you can barely see through it, our first ever Saperavi is one muscular wine! The first impression on the nose is oak, but underneath gentle scents of vanilla, buttercream, brambleberry and black currant tantalize. The palate is rich and complex. Many dark fruits prevail, plum, blackberries and black caps, but baked blueberry buckle lingers, with the softest notes of cocoa and tobacco coating your tongue for the finish. Like a Saperavi should, this has tannins in spades and will stay lively for many years.

Food Pairing suggestions:

Fresh Focaccia; Cured Meats & Pate; Olives; Olive Oil;
 Mimolette/ Hard Cheeses; Lamb Burger; Beef Stew;
 Seared Duck Breast, Confited Legs; Stewed Black Cherries;
 Pappardelle with Wild Boar Ragù; Spicy Tomato Sauce;
 Braised Shortrib

DRINK WINDOW Through – 2028+

SERVING TEMPERATURE: 60 - 65 f

