

2019 SAPERAVI

TASTING NOTES & FOOD PAIRING

True to Saperavi form this inky rich delicacy is nearly black in the goblet! The nose is an intense and glorious mix of earth and dark robust fruit; graphite, wood smoke & forest floor (think dry autumn leaves and pine needles) combine with deep black currant, succulent prune plums and brambleberry. The first sip shows a delightfully juicy blend of the fruit on the nose coupled with the slightest hint of cranberry and a surprising blast of guava. Bold, muscular tannins brace the finish of this fierce and robust Saperavi with sturdy oak and black currant lingering on the tongue.

Food Pairing suggestions:

Pair with wild boar and jikhvi (wild mountain goat) or wild various birds. Try with pork cooked on skewers, hard cheeses, or with "oyster" mushrooms. This versatile wine can also pair with pâté, potatoes fried with ham, cheese, sausage, fried saucisson, spaghetti, a simple hand tossed pizza, salads, sandwiches or cold meats.

WINEMAKING

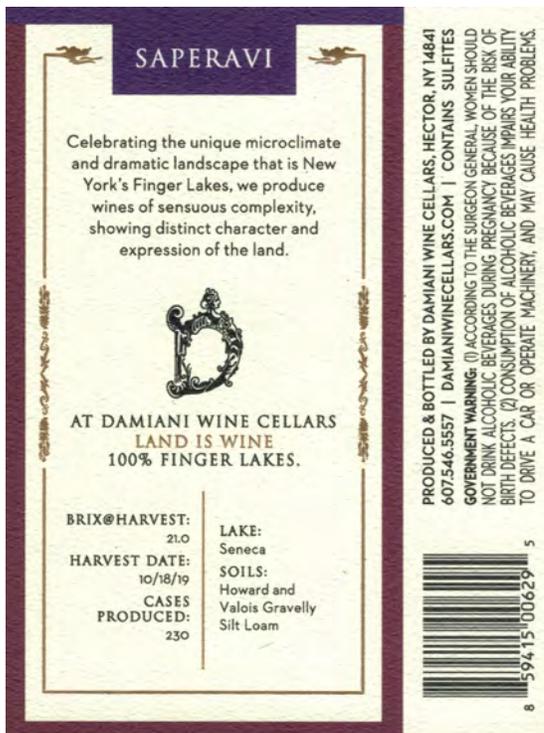
Harvest Date: 10/18/2019 pH: 3.48
 Harvest Brix: 21.0° Bottling Date: 1/26/2021
 Total Acidity: 6.9 g/L Unfined & Unfiltered
 Alcohol: 12.3% Cases Produced: 230

OAK PROGRAM

Aged for 13 months in 80% 3 year old French oak & 20% 5 year old American oak.

DRINK WINDOW Through – 2029+

SERVING TEMPERATURE: 60 - 65 f



VINEYARD SITES

100% East side of Seneca Lake

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.