

2017 SAUVIGNON BLANC

"Little Lotus Flower"



VINTAGE NOTES

Winter in 2017 was again unexpectedly, and a little nerve-rackingly, 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 mid-summer... 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 -mid-harvest- 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.

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: 9/29/17	Harvest Brix: 22.6°
Total Acidity: 9 g/L	pH: 3.2
Alcohol: 12.6%	Bottling Date: 6/5/18
Residual Sugar: 0.1%	Cases Produced: 78
Indigenous Yeast	

OAK PROGRAM

Barrel aged for 2 months in 4th use Chardonnay oak barrels. Cellared for 7 months.

TASTING NOTES & FOOD PAIRING

Our single vineyard Sauvignon Blanc, "Little Lotus Flower," is more floral than herbal on the nose, possessing aromas of peaches in bloom, and citrus groves. On the palate expect a full rounded mouth-feel and flavors of vanilla creamsicle, mandarin oranges, and ever the slightest notion of cherry candy. The finish is long and lingering with a slight tannic grip, making this a perfect pairing with seared scallops with fruit sauces, white fish with tomato concasse, or pheasant rillettes with green peppercorns