

# 2018 LITTLE LOTUS FLOWER

## VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried—by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it.

## 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

Blend: 100% Sauvignon Blanc

Harvest Date: 9/30/2018

Harvest Brix: 21.0°

Total Acidity: 6.8 g/L

pH: 3.23

Alcohol: 12.8%

Residual Sugar: 0.1%

Whole Cluster

Natural Ferment

Bottling Date: 7/10/2019

Cases Produced: 111

## OAK PROGRAM

Fermented for 4 months in 75% neutral French oak puncheons & 25% 3rd use standard size French oak barrels. Racked out of barrel January 2019 then cellared 3 months in stainless steel.

## TASTING NOTES & FOOD PAIRING

The latest release of the very limited Little Lotus Flower opens up with the scent of freshly laundered linen and lemon curd tartlet with a hint of lime. On the palate the citrus notes continue with mild tannic grip, finishing with a warmth reminiscent of fresh baked meringue. Pair with chicken piccata, scampi, or lemon meringue pie.

**DRINK WINDOW:** now - 2021+

**SERVING TEMPERATURE:** 42- 51°F

