

2020 SAPERAVI



TASTING NOTES

So lavish, so tenebrous, so inky that light doesn't penetrate this rugged, sable Saperavi in the goblet. An elaborate and spirited aroma is packed with robust essences of char-grilled steak, beef broth, tart black currant, and the barest hint of graphite. A palate so rich with deep, dark fruit and meaty aspects features poached plums, blackberries and black currants with a firm, succinct grip of oak and tannin for a satisfying, long-lasting finish that is sure to please. If you love a big, bold red, this is your wine!

WINEMAKING

Harvest Date: 10/9/2020 pH: 3.61
Harvest Brix: 23.0° Bottling Date: 7/28/2021
Total Acidity: 6.3 g/L Unfined & Unfiltered
Alcohol: 14.3% Cases Produced: 261

OAK PROGRAM

Aged for 9 months in 82% 3 year old French oak & 18% new American oak.

DRINK WINDOW Now - 2027 - 2034

SERVING TEMPERATURE: 60 - 65 f

VINEYARD SITES

100% East side of Seneca Lake

VINTAGE NOTES

2020 was a winemaker's dream, a vintage of idyllic growing conditions in the Finger Lakes. Expect to see extremely high quality wines that show concentration, complexity, silky tannins, and the varietal specificity for which we are known. During the growing season we experienced gorgeous warm days and heat in timely doses. The heat produced the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Our winemakers, Phil and Lauren, crafted truly remarkable wines that will show well early, but will have the depth of character to age gracefully.

