

2021 SAPERAVI

Saperavi is fast becoming known as a teinturier varietal perfectly suited for the Finger Lakes region.

Teinturier grapes have pigmented flesh as well as skin, infusing resulting wines with inky hues and rich full bodied and tannic flavors.

- ◆ Seneca Lake
- ◆ Howard and Valois gravely silt loam
- ◆ Hand harvested: 10/7-12/2021
- ◆ Bin & tank fermented, aged in neutral French oak for 10 months, bâtonnage twice per month for 6 months.

100% Saperavi

Brix: 22.5°	Hand Harvested
RS: 0.5%	Hand Sorted
pH: 3.76	Unfined
TA: 7.4 g/L	Sterile filtered
ABV: 13.5%	

Bottled: 8/17/2022

Cases Produced: 170



Celebrating the unique microclimate and dramatic landscape that is New York's Finger Lakes, we produce wines of sensuous complexity, showing distinct character and expression of the land.

