



Airship White

Finger Lakes AVA

The “Dirigible” series of wines gets its name from the USS Akron, a rigid airship (Dirigible) that flew over our farm in the winter of 1933. In commission for only a few years, these floating aircraft carriers were 785 feet

long, 146ft in height and held 60 crew members, carried 3 aircraft and could cruise at a speed of 55 knots. These Dirigibles were filled with helium, making them safer than the German counterparts.

“Take off with the crisp fresh, sweet flavors of just picked Niagara Grapes. Airship White will warm your heart and soul and lift your spirits! Enjoy with summer grilled foods such as hot wings, Italian sausage or your favorite Mexican food.”

WINEMAKING NOTES

Bottling date: 2/9/2018

Cases bottled: 1118 (750 and 1.5L)

Fermentation: Stainless Steel

Yeast: Varies

Alcohol by volume: 12%

Labeled alcohol: Table Wine

Brix at harvest: Varies

Residual sugar: 6%

IRF scale: Sweet

TA (Titratable Acidity): 6.6g/l

pH: 2.9

Age ability: 1-2 years. Our Dirigible series is produced with immediate consumption in mind.

Serving temperature: 55°-60°F

Tasting notes: Welch’s white with a slight petrol nose, fresh picked grapes.

Pairing suggestions: Summer picnic foods, pizza, wings and ribs, Mexican food.

VITICULTURAL NOTES

A mix of varieties, Niagara, which is a native grape, is mid ripening and has a very high acid level. Relatively easy to grown and is an important grape in the sweet white category of wines. Cayuga

White, which is a hybrid grape developed by Cornell, Cayuga White is a high quality white hybrid which is similar in flavor to Riesling.

Grape: Niagara, Cayuga White

Harvest date: Varies