

2020 SAUVIGNON BLANC

Estate Grown and Bottled; Seneca Lake AVA

Sauvignon Blanc, one of the parents of Cabernet Sauvignon, is expressed in the Finger Lakes similar to the way it is expressed in its home region of the Loire Valley. One of only 2 varieties that

are legally grown in much of that region, and is the third most widely planted white grape variety in France.

WINEMAKING NOTES

Bottling date: 07/20/21

Cases bottled: 249

Fermentation: Stainless Steel

Yeast: Vivace

Alcohol by volume: 13.1%

Labeled alcohol: 12%

Brix at harvest: 21.6

Residual sugar: 0.4%

IRF scale: Dry

TA (Titratable Acidity): 7.4g/L

pH: 3.18

Age ability: 3-7 years.

Serving temperature: 55°-65°F

Tasting notes: Tropical fruit, lemon; melon, apple, peach, and herb

Pairing suggestions: Fish, pasta

In 1805, Caleb Fulkerson embedded his willow walking stick into a spring on the land we now call home. Chosen based on the distinctiveness of a glacially formed landscape, the soils of which determine the character and quality of each wine that results. We invite you to share in the passion we have as farmers.



VITICULTURAL NOTES

Grape: Sauvignon Blanc

Harvest date: September 17, 2020

Early to mid ripening, this variety is very vigorous and needs to be planted in low vigor rootstocks and in soils that are not

too fertile. It has been planted on one of the most fertile soils on our farm and must be tended carefully to develop the correct amount of fruit and vegetation. Highly susceptible to botrytis bunch rot,

it is important to control canopy growth to limit the disease pressure. The herbal character of this variety comes from an excessive canopy and limited light infiltration to the fruiting zone.