



## 2017 Sauvignon Blanc

100% Sauvignon Blanc

**Appellation:** North Fork of Long Island

**Harvest Date:** 9/26/2017 + 10/9/2017

**TA:** 7.6 g/L

**pH:** 3.26

**Fermentation:** Stainless Steel Tanks

**Residual Sugar:** 0g

**Alcohol:** 12.7%

### Description

Fermented entirely in stainless steel tanks, the 2017 Sauvignon Blanc accentuates the vibrant aromas and flavors of the grape while retaining a crisp acidity. Hints of gooseberry mingle with an herbal, grassy character giving way to lemon and lime aromas and a flinty, mineral texture on the palate. A lush mouth feel and crisp cleansing acidity make this a delicious, New Zealand style Sauvignon Blanc.

### Tasting Notes

Hints of gooseberry mingle with an herbal, grassy character giving way to lemon and lime aromas and a flinty, mineral texture on the palate with a lush mouth feel and crisp cleansing acidity on the finish.

### Vineyard Notes

Peconic Bay Vineyards, Main Road, Cutchogue. Planted 2008