

2018 Sauvignon Blanc

100% Sauvignon Blanc

Appellation: North Fork of Long Island

Harvest Date: 10/5/18

Bottling Date: 1/7/19

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 7.8 g/L

pH: 3.22

Residual Sugar: 0g

Alcohol: 12.7%

Description

Fermented entirely in stainless steel tanks, the 2018 Sauvignon Blanc has a lively fruitiness with notes of passionfruit jumping from the glass. A light grassiness and hints of gooseberry mingle on the nose, a soft minerality and defined brightness on the finish showcase the distinctive characteristics of the varietal, making this a beautiful pairing with seafood and local produce.

Tasting Notes

Lively fruitiness with notes of passionfruit jumping from the glass mingles with a light grassiness and hints of gooseberry on the nose, a soft minerality and defined brightness on the finish showcase the distinctive characteristics of the varietal.

Vineyard Notes

Peconic Bay Vineyards, Main Road, Cutchogue. Planted 2008

Awards

2019 International Eastern Wine Competition, Silver medal

