



# 2016 SAPERAVI

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*



ACCOLADES  
Not Submitted

VARIETY:	100% Saperavi.
VINEYARD:	90% Seneca Estate, 10% Keuka Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	16 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.25% Residual Sugar.
ANALYSIS:	13.1% Alc, 6.5 g/L TA, 2.5 g/L R.S., 3.44 pH

## VARIETY

The Saperavi grape is an ancient grape variety native to Georgia. Saperavi is one of the few red grapes that has colored flesh with very dark skins, producing deeply colored wine. That is why its name means “paint, dye, give color” in Georgian. Saperavi is a wonderful wine for ageing due to its naturally high acidity levels.

## VINTAGE

The 2016 vintage was one of the hottest, sunniest and driest we can remember. The grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Yields are lower but the grapes express greater concentration.

## VINEYARD

Majority of the grapes come from our estate vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. These vineyards were planted in 2010 and 2016 from original cuttings from Dr. Konstantin’s first plantings in the early 1960’s. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. A small portion of the blend contains grapes from Dr. Konstantin’s original plantings from our Keuka Lake vineyard that are near 60 years old.

## THE WINE

Pronounced and fruity with bramble, blackberry, and red plum complemented with touches of sweet spice, cedar, and smoke. Full-bodied with polished tannins. Juicy acidity lifts the flavors on the long finish and will allow this wine to age extremely well.

