



2017 SAUVIGNON BLANC

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



VARIETY:	100% Sauvignon Blanc.
VINEYARD:	80% Sawmill Creek, 20% Volz Vineyard.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 6 Months Lees Aging.
ANALYSIS:	13% Alc, 6.0 g/L R.S., 3.13 pH, 6.5 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

Sawmill Creek Vineyards is a 6th Generation farm started in 1852 with peaches, cherries, and apples. Now it is known as producing some of the best grapes in the Finger Lakes. 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. Grapes grown here exhibit more tropical flavors – a consequence of greater ripeness.

20% comes from Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 rootstocks.

THE WINE

Medium intensity with classic sauvignon blanc characters of grapefruit, tropical fruit, passionfruit, with grassy notes. The palate shows fresh stone fruits and a mineral backbone that blends with the crisp acidity in a refreshing clean mouth feel.

FOOD PAIRING

Asparagus, Chicken (Fried, Roasted, Sauteed), White Fishes, Seafood (Lightly Grilled), Herbs, Peppers, Salads, Goat Cheeses, Tomatoes.

ACCOLADES

89 Points Robert Parker
89 Points Wine Enthusiast
88 Wine & Spirits

