



**ACCOLADES**  
Not Submitted

# 2018 SAUVIGNON BLANC

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

VARIETY:	85% Sauvignon Blanc, 5% Muscat Ottonel, 5% Pinot Gris, 5% Pinot Blanc.
VINEYARD:	75% Sawmill Creek, 15% Volz Vineyard, 5% Lamoreaux Landing, 5% Keuka Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 6 Months Lees Aging.
ANALYSIS:	11.9% Alc, 7.3 g/L R.S., 3.34 pH, 7.0 g/L TA.

## VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal. Quality is favorable but yields are down.

## VINEYARD

70% of the Sauvignon Blanc and 5% of the Pinot Blanc come from Sawmill Creek Vineyards, a 6th Generation farm started in 1852. Now it is known as producing some of the best grapes in the Finger Lakes. The vineyard is located on the east side of Seneca Lake which 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. This block was planted in 2002 with clones 7 and 1 on 3309 rootstocks. The soils are Hudson and Lansing gravelly silt loam. Sauvignon Blanc here typically blooms just after Chardonnay but is the first vinifera variety harvested.

The remainder of the Sauvignon Blanc 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. 5% Muscat Ottonel from Lamoreaux Landing adds tropical notes to the blend.

## THE WINE

Very aromatic with characteristics of grapefruit, tropical fruit, passion fruit, with grassy, herbaceous notes. The palate shows fresh stone fruits, pineapple, and a mineral backbone that blends with the crisp acidity in a refreshing clean mouthfeel.

## FOOD PAIRING

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

