



2017 PINOT BLANC

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



VARIETY:	93% Pinot Blanc, 7% Muscat Ottonel.
VINEYARD:	93% Sawmill Creek, 7% Lamoreaux Landing.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12.8% Alc, 3.0 g/L R.S., 3.40 pH, 5.9 g/L TA.
PRODUCTION:	368 Cases.

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. We blend 7% of Muscat Ottonel from Lamoreaux Landing which adds exotic and stone fruit notes, and increased body.

THE WINE

The 2017 vintage rewards us with a wine complexed with bartlett pear, lemon, candied white peach, white flowers with a touch of minerality. The medium bodied mouthfeel is full of green apples, citrus and pineapple balanced with a mouthcoating texture from the lees aging. Expect the flavors to linger on the palate for quite some time.

FOOD PAIRING

Scallops, Salmon, Turkey (Roasted), Chicken (Roasted or as a Salad), Goat Cheeses, Egg Dishes, Salads, Mushrooms

ACCOLADES
Awaiting Results

