

## 2021 PINOT BLANC

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

VARIETY: 100% Pinot Blanc.

VINEYARD: Sawmill Creek Vineyard.

VINIFICATION: De-Stemmed. Direct Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolactic Fermentation.

AGING: Unoaked.

STYLE: Dry.

PRODUCTION: 171 Cases.



"We began 2021 with a milder winter resulting in fewer buds damaged from the cold. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage."

-Frederick Frank

## VINEYARD

For decades, we have worked with Sawmill Creek Vineyards to source our Pinot Blanc. Located on the "Banana Belt" on the east side of Seneca Lake, the vineyard 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.

## THE WINE

Delicately exotic glistening with fresh melon, lemon, baked red apple, and a hint of beeswax. It's ripe and rich in the mouth with lemon curd, apricot, ginger, and white flowers with a long-lasting creamy texture.

## **FOOD PAIRING**

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



**ACCOLADES** 

