



STONE BRIDGE WHITE

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS Atwater Estate Vineyards

HARVEST DATE: Non-Vintage (2014) Cayuga 9/10/14, Vidal 10/23/14

HARVEST BRIX: Cayuga 16.2°, Vidal Blanc 20.2°

BLENDING INFORMATION: 77% Cayuga, 23% Vidal Blanc

FERMENTATION: Stainless Steel

ACIDITY: 9g/L **pH:** 3.09 **RESIDUAL SUGAR:** 1% **ALC:** 11.5%

BOTTLING DATE: April 21, 2015 **TOTAL PRODUCTION:** 368 cases

WINE BACKGROUND: This wine combines the vintner's choice of white grapes into a signature dry white blend. Fermented in stainless steel tanks thus preserving its fruity character.

TASTING NOTES: This medium-dry, white wine shines brightly with ripe tangerine, nectarine and thyme on the nose. The taste is juicy and pliant with a hint of minerality framing the citrus and stone fruit flavors.

FOOD PAIRING SUGGESTIONS: Perfectly balanced to go with a variety of foods ranging from oysters or chicken to vegetarian delights. We find it equally delightful on its own.

ADDITIONAL NOTE: Our label is based on "Cornett's Stone Bridge" located on the original road racing circuit that started in Watkins Glen, NY in 1948. A portion of every bottle sold will be donated to the International Motor Racing Research Center in Watkins Glen.

