



LATE HARVEST VIGNOLES 2009

APPELLATION: Seneca Lake, Finger Lakes

HARVEST DATE: OCTOBER 29, 2009

HARVEST BRIX: 25.6°

VINE BACKGROUND: Acreage— 2.25 year planted —1988

GROWING CONDITIONS: A hot and dry summer with drought-like conditions was followed by late season rainfall. Acidity levels dropped in many of the white varieties producing luscious tropical overtones. This variety was left on the vine until very late in the season, then hand-picked and pressed.

BLENDING INFORMATION: 100% Vignoles (Ravat 51)

STAINLESS/OAK %: 100% STAINLESS STEEL

ACIDITY: 13.6 G/L **pH:** 2.96 **RESIDUAL SUGAR:** 10 % **ALCOHOL:** 9.5%

BOTTLING DATE: August 11, 2010 **TOTAL PRODUCTION:** 204 cases

TASTING NOTES: A complex hybrid wine grape variety. Bright and smooth, with a honeysuckle aromas and lingering honey and apricot flavors balanced with agreeable acidity. As this wine ages, it becomes richer with characters of candied pineapple and caramel.

FOOD PAIRING SUGGESTIONS: Wonderfully versatile and well rounded with succulent flavors swirl together to create a long, lingering finish that makes this wine ideal with sharp cheeses or spicy ethnic foods.

