



# Stone Bridge White 2023



Aromas of honey and pear are joined by apricot, with nectarine rind, pineapple, and a hint of ginger with moderating acidity on the palate. With the body to stand up to fuller foods, pair with items like brie, crab, and mac & cheese.

**APPELLATION:** Finger Lakes

**VINEYARDS:** Hazlitt, Knapp, Swedish Hill

## WINE PROFILE

**Harvest Date/Brix:** October 11, 2023/16.2° (Vidal, Knapp)

**Harvest Date/Brix:** October 24, 2023/22° (Vidal, Hazlitt)

**Harvest Date/Brix:** September 13, 2023/20° (Cayuga, Knapp)

**Harvest Date/Brix:** October 24, 2023/20.9° (Traminette, Swedish Hill)

**Blend:** 36% Vidal, 34% Cayuga, 25% Traminette, 5% Vignoles

**Acidity:** 8.4 g/L

**pH:** 3.25

**Residual Sugar:** 0.34% (3.4 g/L)

**ABV:** 10.4%

**Pressing:** Pressed on date of harvest

**Fermentation:** Stainless steel tanks

**Aging:** Seven months in stainless steel tanks

**Malolactic Fermentation:** No

**Bottling:** April 19, 2024

**Production:** 646 Cases

**Wine Release Date:** July 15, 2024

## VINTAGE NOTES

The 2023 vintage started off with a hard freeze in May, resulting in widespread shoot damage across the Finger Lakes.

Fortunately, most of the region was able to bounce back later in the summer. Disease pressure was alleviated by a dry September, making for a smooth first half of harvest. October had some rain during the first few weeks but finished with cool and sunny days.

From a wine chemistry perspective, the 2023 vintage is more typical of a "classic" Finger Lakes vintage-- with both red and white wines showing well. The tannin and color in the red wines are somewhere in the middle of the road-- not as intense as 2022, but much more substantial than 2021. The white wines have slightly elevated acidity and will age quite well.