



# 2017 Sauvignon Blanc

## TASTING NOTES

Our Sauvignon Blanc was sourced from one of the warmest parts of Seneca Lake, the Southeastern side known as the “banana belt”. This wine was fermented in barrel and aged on lees for six months before bottling, creating a round and rich wine that is reminiscent of nutmeg and green apple. *Best served with Shrimp, Bass, Chicken Scallopine and Pad Thai Noodles.*

## VINEYARD LOCATION

85% Chateau LaFayette Reneau–*East Side of Seneca Lake*  
 11% Dalrymple Farms–*East Side of Seneca Lake*  
 3% Glenora Farms–*West Side of Seneca Lake*  
 1% Welliver North–*East Side of Seneca Lake*

## FERMENTATION DATA

Yeasts: CY0379 | Older, Neutral Oak  
 Length: 41 days

## WINERY HISTORY

The first winery on Seneca Lake and a pioneer of New York’s Finger Lakes wine region. Located just 8 miles north of Watkins Glen, New York, Glenora Wine Cellars is widely known for its warm hospitality and magnificent lakeside setting, and is also home to a 30 room Inn and a fine dining restaurant. Since 1977, Glenora Wine Cellars has received numerous national and international awards and has hosted thousands of visitors.



APPELLATION | Finger Lakes, NY

VARIETAL COMPOSITION | 85% Sauvignon Blanc and 15% Chardonnay

HARVEST DATES | September 27<sup>th</sup>, 2017

BOTTLE DATE | August 2<sup>nd</sup>, 2018

CASES PRODUCED | 75

RESIDUAL SUGAR | 0.4%

TOTAL ACIDITY | 0.69%

ALCOHOL | 13.5%

PH | 3.27