

Fulkerson Winery

Fulkerson Wine Cellars LLC

6/16/2017

Dundee, NY 14837-8828

2017 Sauvignon Blanc Finger Lakes

Sauvignon Blanc, one of the parents of Cabernet Sauvignon, is expressed in the Finger Lakes similar to the way it is expressed in its home region of the Loire Valley. One of only 2 varieties that are legally grown in

much of that area and is the third most widely planted white variety in France.

Winemaking Notes

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Bottling Date: 3/19/2018

Cases Bottled: 182

Fermentation: Stainless Steel

Aging: Stainless Steel

Yeast: Vivace

Alcohol by Volume: 11%

Labeled alcohol: 12%

Brix at Harvest: 21.6

Residual Sugar: 0%

IRF scale: Dry

TA (Titratable Acidity): 9.8g/l

pH: 3.26

Age ability: 3-7 years.

Serving Temperature: 55°-65°F

Tasting Notes: tropical fruit, lemon. Tastes of melon, apple peach and herb.

Pairing Suggestions: Chicken, pasta and seafood.

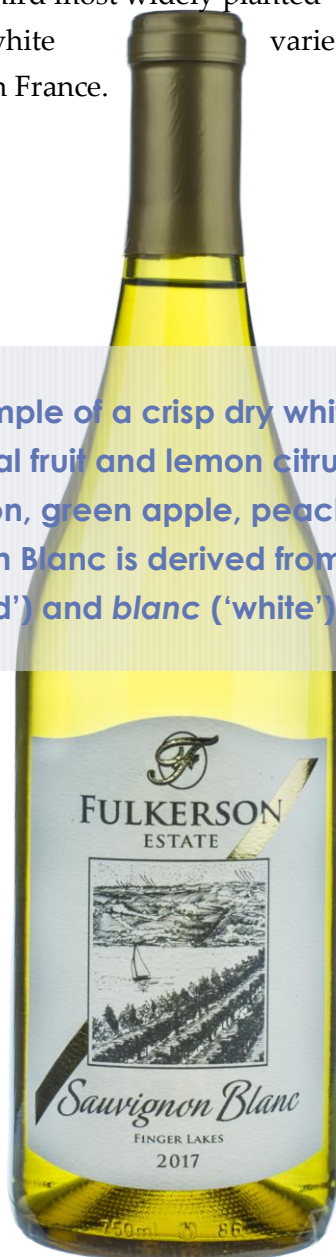
“Our Sauvignon Blanc is an example of a crisp dry white wine. Delicate aromas of tropical fruit and lemon citrus lead to refreshing tastes of melon, green apple, peach and soft herb flavors. Sauvignon Blanc is derived from the French words *sauvage* (‘wild’) and *blanc* (‘white’)”

Viticultural Notes

Grape: Sauvignon Blanc

Harvest Date: Sept. 20, 2017

Early to mid ripening, this variety is very vigorous and needs to be planted in low vigor rootstocks and in soils that are not too fertile. It has been planted on one of the most fertile soils on our farm and must be tended carefully to develop the correct amount



of fruit and vegetation. Highly susceptible to botrytis bunch rot, it is important to control canopy growth to limit the disease pressure. The herbal character of this variety comes from an excessive canopy and limited light infiltration to the fruiting zone.