2021

Sauvignon Blanc

This is KLV's third vintage working with Sauvignon Blanc. We are delighted by its aromatic expressiveness of punchy citrus, fresh peaches and a chalky minerality. These quintessential flavors are reminiscent of the legendary wines of Sancerre with a Bordelaise approach in the cellar.

The fruit for our Sauvignon Blanc comes from the Young Vineyard of Hazlitt 1852 Vineyards. Planted in 2013 on the eastern slopes of Seneca lake, these vines benefit from the western sunlight aiding in its maturation.

The grapes were machine harvested, de-stemmed and gently pressed. Fermentation occurred at low temperatures, lasting about 4 weeks. Aged on fine lees for 10 months with frequent bâttonage. 60% in neutral French oak and 40% in stainless steel The wine was naturally cold stabilized and is vegan friendly.

Technical Data

Harvested	September 20th @ 18.6°
pH	3.25
Total Acidity	7.4 g/L
Residual Sugar	0 g/L
Alcohol	11.1 % ABV
Production	240 Cases