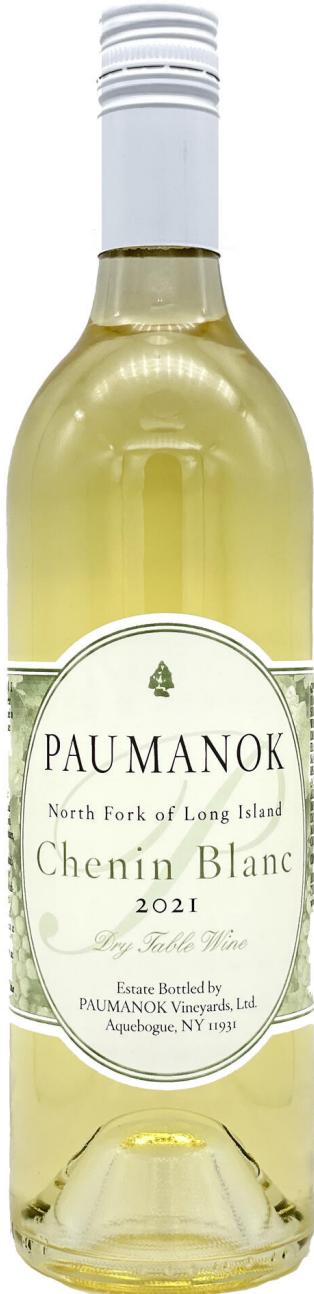


North Fork of Long Island

2021 Chenin Blanc

Harvest Dates: September 22nd - 23rd, 2021 | **Alcohol label %:** 11.0 | **pH:** 3.44 | **Acidity (TA):** 7.3 | **Residual Sugar (g/L):** 12.0 | **Serving Temperature (°C):** 44.0



Growing Conditions

2021 ended up being a strong vintage in spite of challenges in the form of intense humidity earlier in the summer and several significant rain events. The rains were well-timed. Just before bloom and just before veraison, and other rain events were spaced out and came and went quickly. September and October were very warm with plenty of sunshine resulting in a full ripening of the crop. We were fortunate to conclude our harvest before the Nor'easter storms of late October.

Winemaking

Average fermentation temperature was kept cool, around 60° F. The wine was fermented entirely in stainless steel tanks to preserve varietal character. It was sealed with a screw cap to preserve freshness and cleanliness.

Palate

Fresh, crisp, racy, and bracing. Redolent of grapefruit with more subtle notes of pineapple, melon, apple and guava. Slightly off-dry, light to medium-bodied with a medium length finish.

Food Pairing

It makes an excellent companion to various white meat fish dishes, such as striped bass, flounder, cod and lobsters and especially oysters.