



Penns Woods Winery

Sauvignon Blanc 2017

Tasting Notes:

A pretty floral nose of rose with sweet candied grapefruit and lychee. Hints of tangerine and under ripe pineapple on the palate. Crisp with a pleasant acidity.

Winemaker Notes:

- Second vintage from these vines
- Combo of 2 different yeast strands (one more floral the other more pyrazine)
- 100% stainless steel
- Bâtonnage: Stirred on lees every week for 4 months.
- Harvested September 3rd, bottled on February 8th

Vineyard Facts:

- Rows 37-40
- Year(s) Planted: 2013
- Soil Type: Clay and 1-10 inch rocks, very iron rich
- Pruning Style: Single guyot
- Tonnage per Acre: Produces approx. 2 tons per acre
- Typical Harvest: Second-third week of September

Pairing Suggestions:

- Baked brie with apricot jam
- Shrimp tacos with spice
- Guacamole
- Oysters
- Der Alpen Kase (nutty cheese)
- Mussels with white wine sauce

Awards:

- Silver Medal- 2018 Finger Lakes International Wine Competition
- Silver Medal- 2018 Berlin International Wine Competition

