

# 2021

BILLSBORO WINERY

## SAUVIGNON BLANC

Sawmill Creek Vineyards

FINGER LAKES



### TASTING NOTES

Vibrant citrus zest on the nose, with ruby red grapefruit and a hint of white pepper on the finish.

Best served chilled from 42-46F.

### VINTAGE NOTES

Winter 2021 was generally mild, with some snow and cold patches, but no winter injury was reported. The spring was a tad warmer than in recent years, especially in April, however we did not see an early bud break nor the resulting damage of a late spring frost. Summer rainfall was frequent but so were the dry spells. Unfortunately, the wet and humid stretches didn't let up in the fall, so it seemed like we were constantly battling to produce quality grapes. One concerning trend in recent years that seems to exacerbate grape breakdown is the increase of nighttime temperatures, which creates increased disease pressure, lower sugars, and acids. So, while we had to work twice as hard this vintage, the early intervention in the vineyards and additional hand work sorting and culling on the crush pad has yielded yet another unforgettable vintage.

### WINEMAKING NOTES

A blend of three vineyards, 67% Sawmill Creek Vineyards picked at 17 Brix on September 21st, 20% Martini Vineyards (Anthony Road) and 13% Leidenfrost Vineyards, both picked on September 26th and co-fermented starting at 18.2 Brix. The grapes were destemmed, pressed, cold settled, chaptalized to 21 Brix and tank fermented with VIN 13 and Elixir yeasts at 58F. The wines were blended after completion of alcoholic fermentation on October 19th, tank aged and cold stabilized. Addition of 2% Albariño on December 15th. Filtered and bottled on January 25, 2022.

### VINEYARD NOTES

67% Sawmill Creek Vineyards – Hector, NY

20% Martini Vineyards – Penn Yan, NY

13% Leidenfrost Vineyards – Hector, NY

### TECHNICAL NOTES

pH	3.04	RS	0.10%
TA	7.68 g/l	ABV	11.8%
Cases Produced	884		

98% Sauvignon Blanc-2% Albariño