

# 2022

BILLSBORO WINERY

## APRÉS

Sawmill Creek Vineyards

FINGER LAKES



### TASTING NOTES

Bold aromas of baked pear, dried apricot, and Satsuma orange. Honeyed flavors upfront with a snappy finish of ripe kiwi and lemon. Best served chilled from 42°-46°F.

### VINTAGE NOTES

Winter 2021-2022 was marked by a few extremely cold nights (below -5°F) which caused some bud damage across the region. Spring stayed cool enough to keep the buds from opening too soon and was drier than normal which led into a hot and sunny summer (much of July and August qualified as drought in the region). This dry spell kept berry size down, which along with the winter damage contributed to diminished yields. Quality was impressive, and grapes ripened ahead of usual expectations. Harvest kicked into high gear in early September as damp, misty days threatened the ideal growing season and brought urgency to avoid a repeat of 2018 and 2021. The good news was that grapes were in great condition after the summer and by October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm, sunny weather that lasted through November. The 2022 growing season ultimately racked up 2632 growing degree days and gave us a stellar crop.

### WINEMAKING NOTES

The chardonnay was hand-picked with 15% botrytis on October 12th at 25.5 Brix. The grapes were whole cluster pressed, and the juice was cold settled, racked, and chaptalized to 26.5 Brix before undergoing fermentation in stainless steel with QA23 yeast at 62F. Fermentation was stopped on October 25th. On November 1st the wine received 2g/l tartaric acid and on December 2nd an addition of 5% 2021 Vignoles. Tank aged and stabilized, then filtered and bottled on March 28, 2023.

### VINEYARD NOTES

Sawmill Creek Vineyards in Hector, NY is located along the southeast corner of Seneca Lake. Its steep-sided, southwest facing vineyards are widely recognized as among the best in the Finger Lakes. We thank the Hazlitt family for their dedication to sustainable farming and passion for winegrowing.

### TECHNICAL NOTES

pH	3.41	RS	6.7%
TA	8.8 g/l	ABV	11.6%
Cases Produced	77		

95% Chardonnay - 5% Vignoles  
100% Sawmill Creek Vineyards