

# 2022

BILLSBORO WINERY

## CADENZA

Sawmill Creek Vineyards

FINGER LAKES

### TASTING NOTES

Aromas of ripe yellow apple, kiwi, and grapefruit lead to a zesty palate. Pleasantly fruity with a peppery finish. 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

### WINEMAKING NOTES

Vidal Blanc was harvested on October 12th at 21.6 Brix. The grapes were destemmed, pressed, cold settled, racked and tank fermented with Elixir yeast at 58F. Fermented to dryness then blended with 20% Sauvignon Blanc on December 5th. Tank aged and stabilized, then filtered and bottled on April 12, 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	3.18	RS	.41%
TA	9.1 g/l	ABV	11.8%
Cases Produced	155		



80% Vidal Blanc-20% Sauvignon Blanc  
100% Sawmill Creek Vineyards