



2022

LA CRESCENT

North Fork of Long Island

Wine Specs

Blend: 83% La Crescent, 8% Golden Muscatel, 8% Riesling, 1% Chardonnay

Bottling Date: 2/7/23

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 8.35 g/L

pH: 3.32

Residual Sugar: 9g

Alcohol: 11.5%

Awards & Ratings

- ★ Silver medal, 23rd Annual Finger Lakes International Wine & Spirits Competition



Tasting Notes

- A refreshing, bright, approachable wine with dynamic fruit notes. This easy drinking white is light bodied with a soft, refreshing finish and a touch of sweetness. Pink grapefruit zest with hints of limoncello, white peach and light quince aromas on the nose. The citrus character and vibrant fruit notes flow onto the palate, broadening on the mid palate to a more generous, almost lush richness that lengthens the finish. This wine has a rich mouthfeel, bright acidity and a mouthwatering finish.

Winemakers Notes

- A new wine varietal, La Crescent is a Hybrid variety developed at the University of Minnesota. It has shown strong promise and is well suited to the cool and cold climates of the Northeast. Its winter hardiness, vigor and climate adaptability make it a natural fit for a Sustainable minded winemaker.
- This release marks Suhru's Assistant Winemaker Brad Ulrich's first dedicated wine and a unique expression of his winemaking style.

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