



Wine Specs

Blend: 97% Sauvignon Blanc, 3%

LaCrescent

Bottling Date: 3/8/23

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 5.76 g/L

pH: 3.16

Residual Sugar: 0g

Alcohol: 12.3%

Awards & Ratings

- ★ 92 points & included in VinePair's "The 30 Best Sauvignon Blancs of 2023"



2022 SAUVIGNON BLANC

North Fork of Long Island

Tasting Notes

- Fermented entirely in stainless steel tanks, our Sauvignon Blanc has a lively fruitiness with gooseberry, hints of lime, quince, and grapefruit rind aromas that flow onto the palate. Fresh and bright with a nice richness of flavor of the palate, this wine has a lingering grapefruit characteristics on the finish and crisp acidity, all showcasing the distinctive characteristics of the varietal which make it such a beautiful pairing with seafood and local produce.
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Winemakers Notes

- De-stemmed and crushed upon arrival to the winery to allow for more fruit extraction from the grapes, this wine is blended with 3% LaCrescent to accentuate the aromatics. The juice was then fermented in Stainless Steel tanks and spent 3 months sur lie post-fermentation. 269 cases made.
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