



Wine Specs

Blend: 100% Sauvignon Blanc

Bottling Date: 2/18/21

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.73 g/L

pH: 3.13

Residual Sugar: 0g

Alcohol: 12.9%

Awards & Ratings

- ★ Gold, 2021 Finger Lakes Int. Wine & Spirits Comp.
- ★ Silver, 2022 Int. Eastern Wine Comp.
- ★ 89pts, Robert Parker & Wine Advocate

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2020 SAUVIGNON BLANC

North Fork of Long Island

Tasting Notes

- Fermented entirely in stainless steel tanks, our Sauvignon Blanc has a lively fruitiness with hints of gooseberry, guava and honeydew melon on the nose. Notes of honeydew follows onto the palate with a touch of lime and pineapple adding a nice brightness leading to rich mid-palate with a nice creaminess that gives way to a cleansing crisp finish, all showcasing the distinctive characteristics of the varietal which make it such a beautiful pairing with seafood and local produce.

Winemakers Notes

- De-stemmed and crushed upon arrival to the winery to allow for more fruit extraction from the grapes. The juice was then fermented in Stainless Steel tanks and spent 4 months sur lie post-fermentation. 152 cases made.