



Wine Specs

Blend: 100% Sauvignon Blanc

Harvest Date: 10/3/21

Bottling Date: 2/14/22

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 5.41 g/L

pH: 3.26

Residual Sugar: 0g

Alcohol: 11.7%

Awards & Ratings

- ★ Silver Medal at the 2022 New York Wine Classic



2021 SAUVIGNON BLANC

North Fork of Long Island

Tasting Notes

- Lively fruitiness with rich tropical notes of passionfruit, mango, and papaya on the nose. Tropical notes continue to flow on the pallet with rich passionfruit leading the way with hints of kumquat, a touch of lemon and a light hint of grassiness, 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 3 months sur lie post-fermentation. 197 cases made.

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