

2009 Gallery

Gallery is our most opulent white blend of 65% Chardonnay, 22% Sauvignon Blanc, and 13% Viognier. Fermented and aged in French oak, this wine is round, creamy, and seductive with confectionary aromas of brioche and baked apples. The nose is ripe with sweet exotic notes of pineapple and lemongrass. Flavors of wild local flora such as chamomile, fragrant sumac and honeysuckle highlight our unique terroir. The finish is crisp, smooth, and long lasting due to its refreshing acidity and savory North Fork minerality.

2009 was another challenging season for the North Fork but it has quickly shown itself to be a wonderful vintage. The season began as most do on the North Fork – cold and wet. Cooler temperatures remained throughout the summer however as numerous storm systems swept across the Fork resulting in a slow growth period. With proper fruit thinning we were able to accelerate ripening and expose more fruit to the sun. Luckily we were blessed with a long, warm fall which allowed our grapes to fully ripen. Harvest began in October and ended on November 22nd – much later than usual with most varieties ripening about two weeks behind the historical average. The result of our efforts is a vintage that produced some exceptionally aromatic white wines with great natural acidity and some beautiful reds that are soft, elegant and a little more delicate than in some of our warmer vintages.

350 Cases Produced

65% Chardonnay
22% Sauvignon Blanc
13% Viognier



PERFECTING THE ART OF WINE

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