

# 2009

## Taste White

The art of white wine blending is on full display in this thirst-quenching and refreshing aromatic white blend. Chardonnay, Sauvignon Blanc, Gewürztraminer, Viognier and Riesling create a symphony of flavor that illustrates the best of our terroir. Made entirely in stainless steel, the aromas of white grapefruit, melon, chamomile, and pears swirl around flavors of juicy, intense stone fruit, citrus peel, honeysuckle and minerals. A hint of petrol is provided by the Riesling while the Sauvignon Blanc component echoes fields of fresh mowed hay. Specially commissioned label art by Barbara Kruger.

**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.

### 280 Cases Produced

- 48% Chardonnay
- 26% Sauvignon Blanc
- 18% Gewürztraminer
- 8% Riesling
- 2% Viognier



PERFECTING THE ART OF WINE

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