

2010

First Crush White

First Crush White is an aromatic, dry white wine born of the North Fork – a vin de terroir. It's a lovely combination of flavorful early harvest Chardonnay, aromatic Sauvignon Blanc and crisp Riesling. This wine was hand-harvested, whole cluster pressed, fermented with indigenous yeast and aged in stainless steel tanks. It did not go through malolactic fermentation. Bright and floral, with vibrant aromas of apples, honeydew melon, lemongrass, and mouth-watering acidity, it's delicious and juicy with a long saline finish. Let this be your first crush on Long Island wine!

The 2010 vintage was completely extraordinary and is unlike any other vintage in the 35 year history of Long Island winemaking. The season began almost three weeks early as warm and dry weather gave us a beautiful spring with lots of sun and low humidity. Thankfully the season never looked back as warm temperatures and clear sunny days dominated the summer months. As the summer continued, an occasional rain gave the vines just enough water to stay healthy and strong. All of this led to an extremely early harvest. Picking began on September 1st – a full month earlier than 2009, with all varieties exhibiting stunning aromatics, intense color and divine flavors. By the time October and some cool wet weather began to roll in, most of the harvest was complete and in the cellar. An incredible vintage that is already being considered Long Island's finest to-date and has produced sublime, aromatic whites and rich, powerful reds that will last a lifetime in the bottle.

1000 Cases Produced

80% Chardonnay

12% Sauvignon Blanc

8% Riesling



PERFECTING THE ART OF WINE

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