

2010 Viognier

Our Viognier vines are some of the oldest in North America. Though we are unable to produce a Viognier every season due to crop variations, the 2010 vintage produced a nearly perfect yield. This wine is summer in the glass with aromas of white peach, honeysuckle and wet beach stones washing over flavors of apricots, green gage plums and ripe honeydew melon.

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.

310 Cases Produced

100% Viognier



PERFECTING THE ART OF WINE

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