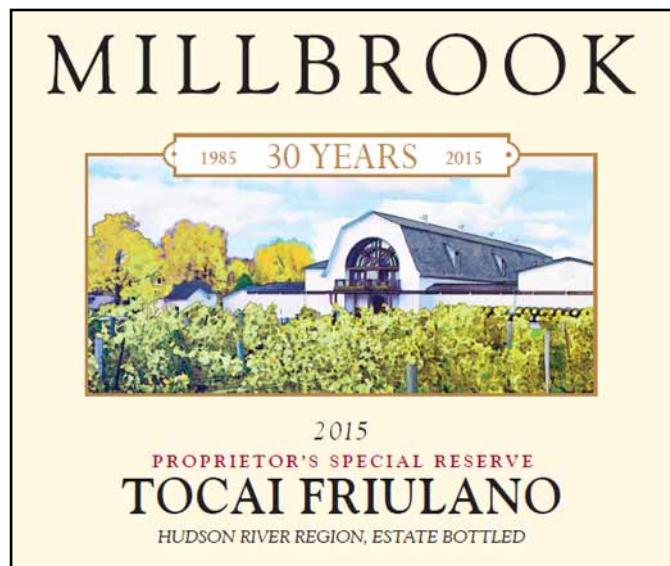


## TOCAI FRIULANO PROPRIETOR'S SPECIAL RESERVE



Enticing aromas of *gooseberry*, *Anjou pear* and *Meyer lemon* are reflected on the palate along with notes of *citrus zest* and *melon*.

The rounded acidity is complemented with a *supple*, lingering finish.

VINTAGE:	2015
HARVEST DATE:	September 17-28, 2015
HARVEST BRIX:	22.8 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Tocai Friulano
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2016
TOTAL PRODUCTION:	1610 cases

**GROWING CONDITIONS:** Dry spring conditions with normal temperatures were followed by June rainfall that was higher than normal. July thru October were all drier than average with steady, warm temps resulting in excellent fruit maturity and a slightly earlier than normal harvest.

**WINEMAKING TECHNIQUES:** Cool fermentation and aging in stainless steel tanks were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

**SERVING SUGGESTIONS:** Asian cuisine such as sushi or shrimp pad thai, antipasto, prosciutto with melon.