TOCAI FRIULANO PROPRIETOR’S SPECIAL RESERVE

Enticing aromas of kiwi, key lime and pear are reflected on the palate along with notes of citrus zest, ruby red grapefruit and melon. The rounded acidity is complemented with a supple, lingering finish.

Vintage: 2018
Harvest Date: September 22 - 29, 2018
Harvest Brix: 20.0 degrees
Appellation: Hudson River Region
Blending Information: 100% Tocai Friulano
Time in Oak: Oak was not used
Bottling Date: March 2019
Total Production: 1585 cases

2018 Growing Conditions: Average temperatures and rainfall in Spring were followed by a cooler Summer with above average rainfall. An unusually cool, wet harvest season capped off the year.

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 chicken pad thai, antipasto, prosciutto with melon.