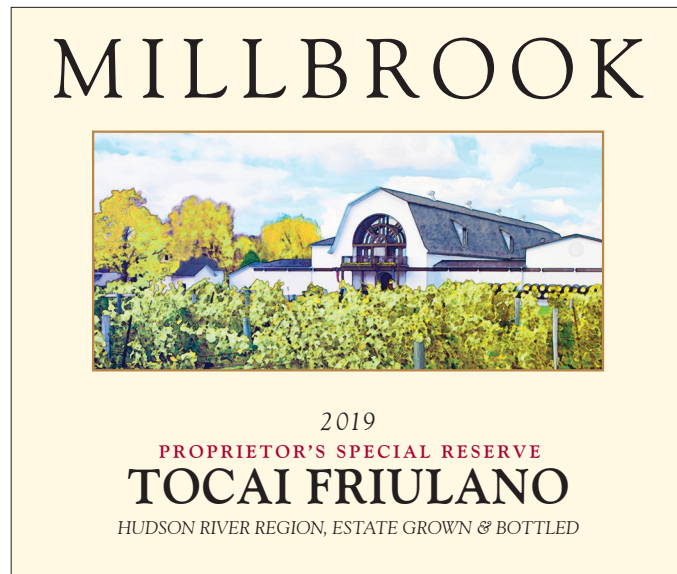


TOCAI FRIULANO PROPRIETOR'S SPECIAL RESERVE



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:	2019
HARVEST DATE:	September 29 - Oct. 2, 2019
HARVEST BRIX:	20.7 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Tocai Friulano
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2020
TOTAL PRODUCTION:	1500 cases

2019 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap 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.