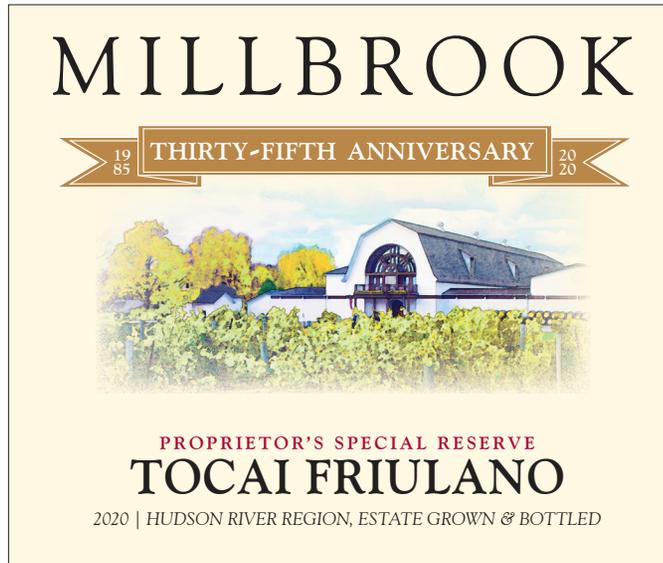


# TOCAI FRIULANO PROPRIETOR'S SPECIAL RESERVE



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:	2020
HARVEST DATE:	September 27 -29, 2020
HARVEST BRIX:	20.4 degrees
APELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Tocai Friulano
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2021
TOTAL PRODUCTION:	960 cases

**2020 GROWING CONDITIONS:** A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

**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.