

## 2014 Solstice Blanc

**COLOR:** pale straw

**FULL DESCRIPTION:** This is a stainless steel fermented blend of 4 different varieties showing notes of guava, peach, and fresh apricots on the nose with lively acidity and a mélange of tropical fruit cocktail on the palate.

**SERVING SUGGESTIONS:** This tropical cornucopia of a wine will pair well with fresh salads, cold pasta dishes, shellfish, fresh fruit, and soft cheeses.  
Drink now through 2018.



### PRODUCTION NOTES

<b>WINEMAKER:</b> Juan E. Micieli-Martinez	<b>RESIDUAL SUGAR:</b> 5 g/L
<b>GRAPE SOURCE:</b> North Fork of Long Island	<b>TOTAL ACIDITY:</b> 6.10
<b>BLEND:</b> 60% chardonnay, 20% riesling, 15% sauvignon blanc, 5% Semillon	<b>pH:</b> 3.22
<b>YIELD:</b> Avg. 3.5 tons/acre	<b>CASE PRODUCTION:</b> 1,075 cases
<b>BRX:</b> Avg. 21.9	<b>BOTTLED:</b> April 2015
<b>FERMENTATION:</b> Stainless Steel	<b>RELEASE:</b> January 2016
<b>ALCOHOL:</b> 13%	<b>RELEASE PRICE:</b> \$18

### PRODUCTION DETAILS:

The grapes for this wine were sustainably farmed on our Northville farm. Each variety was picked at individual optimal ripeness. Once picked each variety was must chilled and pressed with a separation of free run and press fraction. Only free run was used in the production of this wine. The Free run was double settled prior to inoculation. Fermentation lasted on average for one month for each variety. The blend was made post fermentation and was aged