



## AMERICAN WHITE WINE

Vintage: 2022

## VINEYARD & HARVEST NOTES

La Crescent is an American hybrid grape varietal bred out of the University of Minnesota, which was made available to commercial growers in 2002. Today, this cold-hardy white is one of the more popular varieties in the Northeast. It is known for strong notes of citrus and stone fruits such as grapefruit and peach

Here at Zorvino, 2022 saw 975 lbs of La Crescent grapes harvested from 167 vines planted in our vineyard. 2022 was yet another bounce back year for this highly aromatic white, having suffered from previous wet springs and summers which greatly impacted their vigor and increased disease pressure. Harvest weights nearly doubled compared to the 2019 and 2020 seasons and we hope to continue this trend

## DETAILS

Bottling Date: 04/12/2023

Case Production: 40

Brix at Harvest: 19

After Chaptalization: 21

ABV: 12.0

Residual Sugar: 4.0 %

Final TA: 12.0 g/L

pH: 2.97

Free SO<sub>2</sub>: 40 ppm

# La Crescent

Available in 500 mL bottles

## WINEMAKING

### FERMENTATION

15 days

Immediately after harvest, clusters were destemmed and crushed before immediately entering our press. After extracting as much juice as possible from pressing, the skins were discarded, and the juice was racked off into a stainless steel tank to begin fermentation. Yeast for this wine was selected to enhance the aromatic qualities of this grape. After the completion of fermentation, this wine was racked off the lees before being cold stabilized to encourage settling and to remove tartrates prior to filtration.

### AGING

6 months

This La Crescent vintage was blended with roughly 20 liters of Itasca before aging. Itasca is another one of our estate white grapes. In order to preserve the exceptional aromatic qualities of this wine, it was aged and conditioned in stainless steel tanks prior to bottling for just six months

## TASTING NOTES

### Aroma

Inviting aromas of dried apricot, white flowers, and citrus

### Taste

This white wine boasts delicious notes of sweet Meyer lemon and white peach in equal parts. High levels of acidity linger throughout, balanced by a slightly sweeter finish

### Serving & Pairing Suggestions

Best served chilled at approximately 45°F. Try pairing this estate white wine with grilled Tilapia

## TASTING CHART

