



Vintner's Pride Finale
 Vintage: N/V Bin: 1331
 North Fork of Long Island

23005 Main Road-Cutchogue, NY 11935
 phone: 631.734.4111/ fax: 631.734.4159
 Wine@pellegrinivineyards.com
 www.pellegrinivineyards.com

Case Production: 402
Aging: 15 months, French oak
Fermentation: stainless steel
Alcohol: 13.5%
pH: 3.41
Blend: 83% Gewürztraminer
 17% Sauvignon Blanc
Residual Sugar: 10.5%
Cryogenic Extraction: frozen grape clusters pressed to yield highly concentrated flavors.
 "off-the-vine" ice-wine

Winemaker's Notes:

This lush, golden hue ice-wine is produced with the pressing of Gewürztraminer and Sauvignon Blanc grapes while still frozen. The resulting "nectar" is richly aromatic with notes of lychee and honey-suckle. This dessert wine starts a new era for Finale.

We produced this white wine in a style reminiscent of the Spanish "Solera System" used in sherry production. The aging and maturing process takes place through the continuing blending of several vintages of, in this case, Gewürztraminer & Sauvignon Blanc. At bottling time, some wine will be drawn off and the remainder will be left in cask for further aging until the next vintage. It is not uncommon to see a blend spanning five, ten even twenty years of vintages.

Cellar Age: 5-10 years

Food Pairings: Rich blue-vein cheeses, roasted nuts, poached fruit duck pâtés and foie gras.

