Libra White Blend

Varietal - 82% Pinot Gris
18% Muscat
T.A. - 6.1 g/l - 0.61%
pH - 3.56
Residual Sugar - 0%
Aging - 18% Stainless Steel
82% Neutral French Oak
(4 months)

Sulfite - 38ppm free at bottling
Alcohol - 11%
V.A. - 0.38 g/l
Brix - Average 19.7
Malo-Lactic Fermentation - None

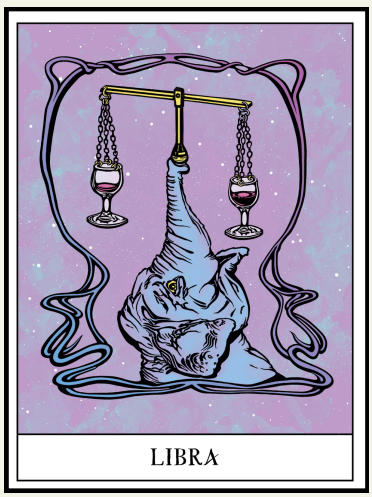
Winemaking

Sourced from 50 year old family owned Heron Hill in the Finger Lakes on Keuka Lake. The Pinot Gris was fermented and aged in neutral French oak using a combination of spontaneous fermentation. The wine was never racked post ferment and simply topped and allowed to spend 4 months on its gross lees with bi-weekly batonage.

The Muscat was pressed to stainless steel for a cool and slow (51 days) fermentation at a peak of 54 degrees to preserve the aromatics and acidity.
After elevage the lots were blended together, fined, filtered, and bottled.

Tasting Notes

Crisp · Dry · Floral
Lychee · Orchard Fruit · Pear



Ingredients

Grapes · Yeast
Minimal SO2 - 38*ppm free at bottling*

Vegan Friendly · Low-Intervention
Solar-Powered · Sustainably Made

Certified Sustainable By Vine Balance