



## AMERICAN WHITE WINE

Vintage: 2024

## VINEYARD & HARVEST NOTES

Niagara is a native American grape varietal related to the concord grape, originating in New York. This white grape is one of the most widely grown in the U.S. and is used both as a table grape and wine grape. These clusters boast exceptionally large berries, that produce a wine with crisp and true white grape flavors and "foxy" profile

In 2023 we suffered an incredibly late spring frost that decimated most of our vineyard. We lost more than 75% of our Niagara crop for that season. Luckily, 2024 proved to be a bounce back year and we were able to harvest over half a ton of grapes from just 87 vines planted in our vineyard. Grapes were harvested in early morning, before temperatures started to rise, to preserve as much of the flavor and aromatic qualities of the fruit as possible

## DETAILS

Bottling Date: 01/01/2025  
Case Production: 55

Brix at Harvest: 14  
After Chaptalization: 21

ABV: 12.0  
Residual Sugar: 3.0 %  
Final TA: 6.8 g/L  
pH: 3.08  
Free SO<sub>2</sub>: 40 ppm

# Sandown's Finest Niagara

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 fermentation was selected to help increase floral aromatics in the finished wine. Upon completion of fermentation, this wine was racked off the lees before being cold stabilized to further encourage settling and to remove tartrates prior to filtration

### AGING

10 months

This wine was very briefly aged and conditioned in stainless steel tanks prior to bottling for less than a year

## TASTING NOTES

### Aroma

Clear and dominant white grape and petrol-like aromas

### Taste

A fresh and crisp wine that offers vibrant acidity with the prevailing flavor of white grape and petrol-like notes on the finish.

### Serving & Pairing Suggestions

Best served chilled at approximately 45°F. This semi-sweet wine pairs well with hot and spicy foods for great balance

## TASTING CHART

