

VIGNOLES

ORIGIN	Finger Lakes
VINTAGE	2022
COLOR	White
WINE TYPE	Still wine

PRODUCER

Our winery and estate vineyards are located on glacial soils in the Finger Lakes region of New York. KLV produces wines that express vintage and terroir, with a hands-on effort in the vineyard and a hands-off emphasis in the winery. Our estate vineyards are managed for sustainability and quality. In the winery, vineyard lots are fermented and aged separately, naturally cold stabilized, and manipulated as little as possible. We produce highly regarded dry Rieslings, Vignoles, Cabernet Franc, having regularly received 90-94 point ratings in key wine journals and 4 prizes in Alsace, France.

RECOMMENDATION

This wine will pair beautifully with oysters or any shellfish, salmon, ceviche as wells with tangy cheese or a dessert of berries and cream or cream brûlée. The wine also is delightful with a vegetarian Indian meal or with Thai food.



ALCOHOL

12.1%

TOTAL ACIDITY

8 g/l (Tartaric)

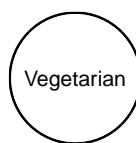
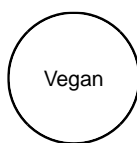
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3.37

BLEND

100% Vignoles

HIGHLIGHTS



CERTIFICATIONS

