

Paumanok Vineyards

CHENIN BLANC



ORIGIN	North Fork of Long Island
VINTAGE	2022
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

Fresh, crisp, racy, and bracing. Redolent of grapefruit with more subtle notes of pineapple, melon, apple and guava. Slightly off-dry, light to medium-bodied with a medium length finish.

PRODUCER

Paumanok is an estate winery located on the North Fork of Long Island owned and operated by the Massoud Family. From its inception, Paumanok's focus has been to grow the highest quality wines. Paumanok's guiding philosophy is that only the healthiest, ripest grapes will produce great wine - there is no substitute. Paumanok produces several varietal and blended wines with fruit originating from its 80 acres of vineyards. Paumanok produces Chardonnay, Chenin Blanc, Riesling, Sauvignon Blanc, Cabernet Franc, Cabernet Sauvignon, Merlot and Petit Verdot.

VINEYARD INFORMATION

Our terroir in general is defined by our prevailing maritime climate and sandy, loamy soils. Since we are on an island and surrounded by water, these bodies of waters act as giant heat sinks in the winter insulating us from the extreme lows measured further inland and in the summer they act as coolers moderating the heat experienced in the city and inland. At harvest, we often experience an "Indian Summer" elongated by our maritime climate. The topography on the North Fork is primarily flat. We exist and succeed as a winegrowing region because the soils drain incredibly well. The top soils are a sandy loam followed by sandy, gravelly subsoils below. This makes for excellent drainage.

RECOMMENDATION

It makes an excellent companion to various white meat fish dishes, such as striped bass, flounder, cod and lobsters and especially oysters.



ALCOHOL

11%

TOTAL ACIDITY

7.1 g/l (Tartaric)

RESIDUAL SUGAR

12 g/l

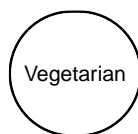
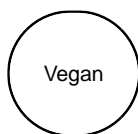
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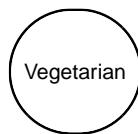
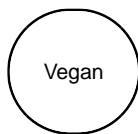
BLEND

100% Chenin Blanc

HIGHLIGHTS



CERTIFICATIONS



BOTTLE

SIZE 75cl