FARMING AND WINEMAKING



Herbicide-Free Farming



Wild Ferment

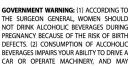


No fining additives or adjustments

BACK LABEL

Grüner Veltliner - Riesling - Chardonnay

Herbicide-free farming, Wild ferment, No fining additives or adjustments





VINEYARDS

CAUSE HEALTH PROBLEMS

Seneca Lake AVA, Finger Lakes NY







Field White

NV

The fields surrounding Seneca Lake are a mosaic of silt loam soils set atop limestone and shale bedrocks. Proximity to the lake extends growing seasons and forms thousands of mesoclimates (vineyard climates) where aromatic vinifera varietals thrive. The vineyards involved in our Field wines represent decades of exploration into the sites and soils of our region. The blocks of Gruner, Riesling, and Chardonnay we farm benefit additionally from a forward-thinking viticulture program that values ecosystem health above all else. As with all our vineyard blocks, fermentations are carried out by native yeasts.

TASTING NOTES

Our Field White balances texture, length, and a lithe structure; we think it's what an everyday Finger Lakes white should be. Grüner Veltliner sets the foundation, Riesling adds aromatics, and Chardonnay brings fruit. This light bodied white is easygoing, fresh, and something we always have on hand in our own homes, whether it's for hot summery days spent on the lake, or last minute holiday parties.

This wine is Non-Vintage, meaning it's a blend of fruit from more than one vintage. Every time we bottle Field White, we hold back a portion, to use as a base for the incoming fruit. This continually adds great texture and guarantees it for future editions to come!

TECHNICAL DATA

Appellation: Seneca Lake AVA

Varietal Composition: 30% Grüner Veltliner, 30% Riesling,

30% Chardonnay, 10% Field Blend

Residual Sugar: 0.8%

Alcohol By Volume: 11.5%

Vinification: Hand sorted, stainless steel fermentation with

indigenous yeasts. LOT #8

ACCOLADES



Fred Merwarth, Winemaker of the Year



Top 100 Winery of the Year 2023