





APPELLATION:

Finger Lakes

BLEND:

Cayuga White 85% & Riesling 15%

FINAL ANALYSIS:

Alcohol: 11.9%; TA 6.75 g/L;

pH: 3.08; R.S. 2.2%

Tasting Notes: A velvety smooth semi-dry sparkling wine with delicate aromas of lemons and apples. This premium sparkling wine was made from a blend of Cayuga White (developed by Cornell University for the Finger Lakes Region) and Riesling.

PAIRING SUGGESTIONS: BRIE-STYLE CHEESE, SHRIMP AND SHELLFISH, STUFFED MUSHROOMS OR EGG DISHES.

Now in business for 3 generations, Swedish Hill, owned and operated by the Peterson family, is one of the largest wineries in the Finger Lakes Region, producing over 40,000 cases annually. Swedish Hill is recognized as one of the top award-winning wineries in New York State, having won state, national and international acclaim for wines of many types and styles. The winery is especially well known for its sparkling wines, Rieslings and Cabernet Franc based wines. The Peterson Family is dedicated to producing some of the highest quality wines in the region for every palate.



CHATEAU LAFAYETTE RENEAU Seyval-Chardonnay

CHATEAU LAFAYETTE RENEAU

Chateau LaFayette Reneau is located on the west facing slopes of Seneca Lake. Our vineyard site provides optimal sun exposure and air movement for consistently ripening aromatic white wines and rich full flavored red wines. Chateau LaFayette Reneau has been producing

Elegance in a Glass since 1985.

Seyval Chardonnay

DRY SWEET

51% Seyval • 49% Chardonnay
Finger Lakes White Table Wine
Light crisp flavors of green apple and pear. Pairs
well with poultry, ham, seafood and salads.

PRODUCED & BOTTLED BY CHATEAU LAFAYETTE RENEAU HECTOR, NY 14841

800-469-9463 www.clrwine.com 750 ml Alcohol 12% by Volume CONTAINS SULFITES GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD MOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BEGAUSE OFF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRINKE A CARN ON POFEMATIE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



Available in both 750ml and 1.5 Liter Mags

UPC 750ml 7-45953-00002-7 UPC 1.5L 7-45953-00010-2

Seyval Chardonnay

Wine Type: White Wine

Vintage: Non Vintage

Varietal: Seyval Blanc 51%, Chardonnay 49%

Total Acidity: .85 g/L

Residual Sugar: 1.5%

pH: 3.23

Appellation: Estate & Finger Lakes

Alcohol: 12%

Winemakers Notes

Seyval Blanc is harvested yearly from our block E-1, E-2 on our estate and also purchased from Sawmill Creek Vineyards just north of our property. The Chardonnay is harvested from our estate, fermented separately in stainless steel tanks, then racked and blended. Our best selling wine.

Tasting Notes:

Light yellow with a pale rim. Notes of sweet lime mixed with pear, yellow apple and pineapple, underscored by minerality and a refreshing acidity. This well-balanced wine shows surprising complexity, with a long floral perfume and pear finish. The slight off-dry nature of the wine pairs well with slightly spicy foods such as crab cakes and Asian inspired dishes, mild curries etc.

Awards and Accolades:

Best in Class—Atlantic Seaboard Competition

Best in Class—International Eastern Wine Competition

Double Gold—Finger Lakes International Competition

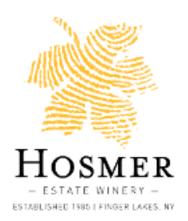
Gold—Jefferson Cup

Gold—Tasters Guild International Competition

Gold—New York State Fair

Gold—Riverside International Wine Competition

Updated 2/15/19





2017 Single Wheel Riesling

Winemakers Notes:

The fruit was de-stemmed, crushed, and pressed 10/23/17. The 2017 Single Wheel was fermented at 58° Fahrenheit for 34 days with Epernay II cultured yeast strain. The fermentation was stopped at 12 g/L residual sugar to retain natural sweetness. The wine was left on gross lees for 6 months until it was racked, filtered, and bottled.

Vineyard Notes:

The oldest Riesling vines on the farm date the 1980s. They are planted on high lime Cazenovia loam soils. All the Riesling is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure. Our Single Wheel Riesling is made from a single block of Riesling (clone 90) on our farm.

Tasting Notes:

A nose of lime pith and red raspberries leads to a rich and textured midpalate. The finish is carried by bright tropical notes balanced by a line of acidity.

Wine Advocate- 90 Points

Wine Enthusiast- 89 Points

Harvest Date: 10/23/2017

Quantity: 221 cases

pH: 3.15

T.A. 7.3 g/L

R.S. 12 g/L

Alcohol: 12.4%

Nostrano Vineyards

2019 Estate Pinot Noir

VARIETIES: 100% Pinot Noir

LOCATION : Hudson River Region VINEYARD : Nostrano Vineyards

ALCOHOL: 12%

TOTAL PRODUCTION: 55 cases

WINEMAKER'S NOTES:

This is our seventh vintage making Pinot Noir. The fruit for the 2019 vintage was 100% destemmed, fermented and aged in a combo of stainless steel and 1 neutral American Oak Barrel.

VITICULTURAL AREA:

Nostrano Vineyards Pinot Noir was planted in a unique microclimate located in the front of the original family homestead on a south facing slope. With protection from the mountain and full sunlight throughout the growing season the fruit offers vibrant floral notes and a delicate yet sophisticated finish. Nicolas Bozzo is the grower & winemaker. He took over the property from his grandfather in 2010 focusing on producing small production Estate Wines.



2019 Cabernet Franc



Vineyard & Winemaking Notes

Cabernet Franc is the signature red grape of the Finger Lakes region. It exudes refinement. It is not a wine that shouts for attention but instead claims the limelight with its finesse. We de-stem the grapes to emphasize their delicate side, and perform daily rack-and-returns (délestage) during fermentation to extract additional color, flavor and tannin. To bring out the aromatics, we forego oak aging. The subtle tannins from the skins give the wine a light warmth that make it easy to drink, especially at a young age.

> Appellation Finger Lakes

Anthony Road Wine Co. Growers

Sawmill Creek Vineyards

Keuka Spring Vineyards

Cabernet Franc Varietal

Vintage 2019

Harvest date October 25-26, 28 & November 4,

2019

Winemaker August Deimel

Fermentation 100% in bins with delayed sequential

malolactic fermentation, followed by

aging in FlexTanks

Alcohol by volume 13.0%

> Residual sugar 0%

Sweetness perception Dry

Vegan Yes

Bottling dates July 30, 2020

Production 213 cases

Tasting Notes

Our Cabernet Franc hints at black currants and raspberries, envelopes the palate with refined tannins, and finishes with a suggestion of light pepper.

Food Pairing Ideas

Quiche Lorraine, ratatouille, eggplant parmesan, lighter meat dishes that would naturally be spiced with pepper.



2014 Estate Cabernet Sauvignon

North Fork of Long Island

100% Cabernet Sauvignon



ABV: 12.5%

Harvested: Cabernet Sauvignon is one of the last grapes to harvest on the North Fork, we tend to see this grapes come in late October or early November.

Fermentation: Limited barrel fermentation with French oak aging for 20-23 months.

Cooperage: 75% Neutral oak and 25% New oak,

Bottling Date: July 7, 2016

Production: 500 cases