

# NEWPORT VINEYARDS



## SAUVIGNON BLANC

Appellation: Rhode Island

### Harvest:

Harvest date: 10/12/13  
Harvest Amount: 8 tons  
Brix: 21.5  
Titratable Acidity: 9.7 grams/liter  
PH: 3.43

### Winemaking:

75% Stainless Steel Fermentation / 25% Oak - Older Barrels  
56 degrees (F) in stainless - warmer in barrels  
Fermentation completed on 11/1/13  
Bottling:  
Bottled on 6/4/14 in Stelvin screw caps  
Production: 213 cases  
PH: 3.31  
Total Acidity: 9.0 grams/liter  
Residual Sugar: 0  
Alcohol: 12%

### Tasting Notes:

Dry, with hints of passionfruit and gooseberries, with a crisp, palate-cleansing finish. Sancerre-style. Pair with oysters, scallops, shrimp, ham, veal, & cheeses.

**- George Chelf, Head Winemaker since 1988**

Newport Vineyards 909 E. Main Rd. (Rte. 138), Middletown, RI 02842  
Tours Daily at 1 & 3 p.m. (Sat: Tours on the hour, 11-4) Tastings All Day  
401-848-5161 / [www.newportvineyards.com](http://www.newportvineyards.com)