



BlackWillowWinery.com
5565 West Lake Road • Burt, NY 14028 • 716-439-1982



Trilogly White

Appellation: New York State

Recent Awards:

- *Bev. Tasting Institute: 2017 US Pinot Noir & Pinot Gris Reviews* - SILVER, 87 pts
- *2016 Tasters Guild International* - SILVER
- *2016 World Value Wine Challenge Beverage Tasting Institute* - 85 pts, SILVER
- *2016 Indy International Wine Competition* - SILVER
- *2016 New York State Fair Commercial Wine Competition* - BRONZE
- *2016 International Women's Wine Competition* - SILVER
- *2016 Ultimate Wine Challenge* – 88 points
- *2016 Tasters Guild International Wine Competition* - SILVER
- *2016 Tastings.com Summer Whites and Rosés* – 87 points – SILVER
- *2016 San Francisco Chronicle Wine Competition* – GOLD
- *2015 Grand Harvest Awards* – SILVER
- *2015 American Wine Society* – SILVER
- *2015 The Jefferson Cup Finals* – SILVER
- *2015 Tasters Guild* – BRONZE

Tasting Notes: A delicate blend of white wines with soft floral notes and a nice clean finish.

Food Pairings: Pairs well with mild grassy goat, Manchego or any mild nutty cheese. Serve with seafood, pork, chicken, or Northern Italian dishes

Winemakers/ Viticulture Notes: We chose these 3 varietals to create a unique delicate blend allowing each to add its unique characteristics for a well-balanced aroma and flavor profile. Very lightly oaked crisp chardonnay, medium dry Riesling and semi-dry Cayuga White. Cayuga White a hybrid of Seyval Blanc X Schuyler, was developed at the New York State Agricultural Experiment Station in Geneva, New York starting in the 1950's. Cayuga can be vinified successfully from dry to sweet with its grape forward flora nose with pear and apple flavors along with the characteristics from chardonnay and Riesling create a very palatable combination.

Grapes Composition:
Chardonnay, Riesling &
Cayuga White

Type: Dry White

RS: 0.8%

Alcohol Content: 12%

Bottle Size(s): 750ml

First Vintage: 2010