

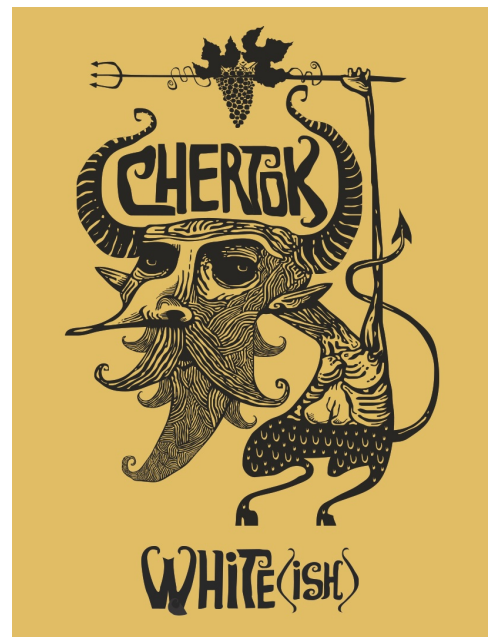
# CHERTOK

## WHITE(ish) 2022

*A whole cluster, skin fermented blend of Cayuga and Aromella aged in polypropylene eggs for 8 months.*

**The grapes:** 2/3 Cayuga and 1/3 Aromella from the Folts Family Vineyard (Vineyard View Winery). East facing slope with silty, loamy soils, conventional farming without herbicides.

**Winemaking:** Whole clusters were gently footcrushed in harvest bins. Cayuga was pressed at 9 days into glass demijohns while the Aromella completed it's 3 week maceration. Cayuga was blended in with the Aromella at the time of press. Aged 8 months on gross lees in polypropylene eggs.



---

### what's the name?

Well, this one is a little less mystic than some of the other wines: it's a skin-fermented white.

Orange wine and amber wine have always felt like awkward descriptors but skin-contacted sounds a little odd, too. Macerated white? Meh. How 'bout just White(ish)?

### the farms?

After more than half a decade of hunting for growing partners in New England we came to the conclusion that we needed to look to New York in order to hit our production thresholds to get the farm humming along. For Shekhina, we sourced Muscat Valvin and Noiret from Folts Family Vineyard overlooking the Western banks of Keuka lake in FLX. Adam is a 5th generation farmer that decided to shift his family's business towards grapes. Thanks partly to the influence of Cornell's impressive and IPM oriented extension school, farmers in FLX lean heavily towards data-oriented conventional farming practices. Adam's childhood

on a farm left him with the impression that things like bugs and weeds are actually a good thing; necessary components of a happy farm when in balance. As a result his attitude is more ecological even though it could not be called organic.

We farm our own vineyards organically but they're quite young and while we wait for them to mature we are obliged to work with farmers that have different philosophies than we do.

### **the winemaking?**

Whole clusters of Cayuga and Aromella were gently footcrushed in harvest bins. Our objective at the time of crush is just to get a little juice free at the bottom of the bin rather than to really break up the fruit. This way, whole berries still attached to the stem can go through a process of enzymatic conversion that brings out all these wonderful little characteristics and makes for a bright, lively wine. At 9 days we pressed off the lots of Cayuga into 54L glass Demijohns to finish fermenting as juice while we let the Aromella run its course. At 3 weeks as the Aromella fermentation was winding down, we pressed into polypropylene egg and blended in the Cayuga. After 8 months aging on gross lees, the wine was racked once and bottled.

While we strive to work without sulfite additions, a truly unfortunate trucking issue resulted in a late pickup of our first round of grapes leading to a bacterial issue on arrival. We have been making wine for 6 years without the need to add sulfite at any stage, but 2022 was the harvest it became needful. This moment of sulfite addition saved the rest of the harvest and by the time of bottling only a negligible amount of sulfite remains in the wine.

