

Chardonnay



Vintage: 2014

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Chardonnay (100%)

Winemaking/Ferment notes: The 2014 Chardonnay was cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure. This Chardonnay displays aromas of peaches, green apples, butterscotch and a touch of oak. On the palate, this wine is soft and supple, but retains enough acidity to pair well with food.

Cases: 77

Cellaring Potential: 1-3 years

pH: 3.46

TA: 6.2 g/L

Vineyard(s): Apple Tree Farms, Flowing Springs Farm

Harvest Date: 9/28-29/2014

Oak Aging: The blend was barrel fermented for eight weeks in Hungarian oak from Zemplen cooperage and American oak from Canton cooperage.

Food Pairing(s): Smoked fish and meats; Seared salmon or tuna; Late summer vegetables such as red peppers, corn, butternut squash and pumpkin