

# Chardonnay



**Vintage:** 2015

**Appellation:** Pennsylvania

**Residual Sugar:** .10%

**Alcohol:** 12% ABV

**Varieties:** Chardonnay (100%)

**Winemaking/Ferment notes:** The 2015 Chardonnay was cool fermented to retain aroma. A portion of the wine was barrel fermented to add depth and structure. The resulting wine 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:** 120 (750 ml), 32(1.5 L)

**Cellaring Potential:** 1-3 years

**pH:** 3.56

**TA:** 5.83 g/L

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

**Harvest & Bottling Dates:** 9/18-21/2015 Bot: 2/26/16

**Oak Aging:** Aged 5 weeks in Hungarian oak barrels from Zemplen cooperage. All barrels medium toast.

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