

# Chardonnay



**Vintage:** 2015

**Appellation:** Finger Lakes

**Residual Sugar:** 0.2%

**Alcohol:** 12%

**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, displaying 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:** 112

**Cellaring Potential:** 1-3 years

**pH:** 3.38

**TA:** 7.28 g/L

**Vineyard(s):** Atwater Farms and Liendenfrost Vineyards

**Harvest Date:** 9/21/2015

**Bottling Date:** 2/4/15

**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