

# Chardonnay



**Vintage:** 2016

**Appellation:** Lake Erie

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chardonnay (100%)

**Winemaking/Ferment notes:** The 2016 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.

**Cellaring potential:** 1-3 years

**pH:** 3.55

**TA:** 6.0 g/L

**Vineyards:** Martini and Mike Jordan

**Oak Aging:** Aged 9 months in new Hungarian Oak from Zemplen

**Harvest Dates:** 10/12/2016

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