

# Chardonnay



**Vintage:** 2017

**Appellation:** Lake Erie

**Residual Sugar:** 0%

**Alcohol:** 12%

**Varieties:** Chardonnay (100%)

**Winemaking/Ferment notes:** This 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.

**Cellaring Potential:** 1-3 years

**pH:** 3.17

**TA:** 7.45 g/L

**Vineyard(s):** Olde Chautauqua Farms

**Harvest Date:** 10/5-10/2017

**Oak Aging:** Aged for 3 months in French oak from Mercier

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