

Chardonnay



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0.05%

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. 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), 27(1.5 L)

Cellaring Potential: 1-3 years

pH: 3.37

TA: 6.167 g/L

Vineyard(s): Olde Chautauqua Farms, Apple Tree Farms,

Harvest Date: 10/10/16

Bottling Date: 5/16/2017

Oak Aging: Aged for 23 days in Hungarian oak from Zemplen 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