

# 2012 CHARDONNAY UN-OAKED

## VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

## VINEYARD SITE

100% East side of Seneca Lake

## WINEMAKING

Harvest Dates: 9/13/12

Harvest Brix: 23.5°

Total Acidity: 8.1 g/L

pH: 3.53

Alcohol: 13.5%

Cases Produced: 45

Bottling Date: 8/16/13

## TASTING NOTES & FOOD PAIRING

Our 2012 Unoaked Chardonnay is bursting with tropical fruit and distinct Finger Lakes minerality. This is a refreshing twist on your typical Chardonnay, full of crisp citrus fruits and a clean, zesty finish. Try pairing this wine with seafood dishes such as seared scallops or pinenut-crusted trout.

