2012 Chardonnay

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.