2016 Chardonnay
Barrel Fermented

**Vintage Notes**
On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

**Vineyard Site**
100% West side of Cayuga Lake

**Winemaking**
- Harvest Date: 9/30/16
- Total Acidity: 5.1 g/L
- Alcohol: 13.7%
- Residual Sugar: 0.5%
- Harvest Brix: 22.0°
- pH: 3.44
- Bottling Date: 7/19/17
- Cases Produced: 266

**Oak Program**
Fermentation in 100% 3-5 year old French oak and aged 6 months in barrels.

**Tasting Notes & Food Pairing**
Truly a Chardonnay lover’s dream, the ripeness of the fruit is simply jumping out of the glass. The 2016 Chardonnay shimmers in the light with beautiful clarity and hues of gold and green. It is rich on the palate with notes of Golden Delicious apples, pears, and honey with a finish of freshly baked apple pie with lemon zest. Pair this wine with traditional Bouillabaisse, grilled shrimp over roasted corn bisque, garlic soup, cornmeal crusted catfish, or strudel.