2017
CHARDONNAY
BARREL FERMENTED

VINTAGE NOTES
Winter in 2017 was again unexpectedly, and a little nerve-wrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring... then early summer... then mid-summer... enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

VINEYARD SITE
100% West side of Cayuga Lake

WINEMAKING
Harvest Date: 10/4/2017
Harvest Brix: 22.0°
Total Acidity: 5.1 g/L
pH: 3.31
Alcohol: 12.6%
Bottling Date: 7/10/2018
Residual Sugar: 0.1%
Cases Produced: 261

OAK PROGRAM
Barrel fermented and aged 9 months in 100% 3-5 year old French oak.

DRINK WINDOW
Drink now - 2027+

SERVING TEMPERATURE
43 - 52°C

TASTING NOTES & FOODpairing
Hints of vanilla and nutmeg tantalize the nose from this delicate Chardonnay. With the first sip gentle pear nectar and honeysuckle hug your tongue while a slight teasing prickle of spice, namely cardamom, paired with succulent russet apples linger tenaciously on the finish. Savory roasted chicken or a garden salad topped with a bold bleu cheese crumble would accent this Chard marvelously.