



2018 CHARDONNAY

TASTING NOTES & FOOD PAIRING

A pale buttery glow emits from the glass with this, our latest Chardonnay. Aromas of spring wildflowers combine with gentle chevril notes and the lightest hint of clotted cream and soft, delicate oak. The palate is a delight! Pears and melons, specifically hints of both Bosc and Hosui pears, cantaloupe and honeydew melons linger in the tongue bringing a bright, fresh fruitiness to this gently oaked Chard. The smoothest of buttery notes and the supple vanilla of oak soften the long, lingering finish. Pair this Chardonnay with Chicken Kiev or salmon rillettes for heavenly combination.

SERVING TEMPERATURE 43° - 52°f

DRINK WINDOW Through 2025+

VINEYARD SITE

87.5% West side of Cayuga Lake
12.5% East side of Seneca Lake

VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried—by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it.

WINEMAKING

Harvest Date: 9/29/2018 Harvest Brix: 21.4°
Total Acidity: 7.8 g/L pH: 3.24
Alcohol: 12.5% Bottling Date: 7/10/2019
Residual Sugar: 0.1% Cases Produced: 170

OAK PROGRAM

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

