

# 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

Total Acidity: 5.1 g/L

Alcohol: 12.6%

Residual Sugar: 0.1%

Harvest Brix: 22.0°

pH: 3.31

Bottling Date: 7/10/2018

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°f

## TASTING NOTES & FOOD PAIRING

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.

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