



2019 CHARDONNAY *RESERVE*

TASTING NOTES & FOOD PAIRING

The nose alone on this beautiful straw-colored delicacy is enough to rock you back on your heels. Vanilla buttercream & soothing Gardenia combine with star fruit and pineapple for a mouth-watering aroma. The palate combines these notes as well as tart apple ala Bramley's or Calville Blanc d'Hiver, and just a hint of lychee, slate, graphite and delicate French oak. The lingering finish combines the tingle of pineapple, the bright tartness of those lovely apples and the gentle tannins of French oak. Pair this Chardonnay with Lobster, Alaskan King Crab, soft, buttery cheeses or our Garlic & Wine Braised Chicken recipe featured in our June 2021 Wine Club newsletter.

WINEMAKING

Harvest Date: 10/5/2019 Harvest Brix: 22.0°
 Total Acidity: 6.0 g/L pH: 3.41
 Alcohol: 12.3% Bottling Date: 3/11/2021
 Residual Sugar: 0.1% Cases Produced: 46

OAK PROGRAM

Barrel fermented and aged 14 months in 100% new French oak. Cooper - Bossuet, 50% Fleur (medium toast) and 50% Miel (light toast).

SERVING TEMPERATURE 43° - 52°f

DRINK WINDOW Now through 2025+

VINEYARD SITE

100% East side of Seneca Lake

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

