



2020 CHARDONNAY

Drink Window: Now - 2025 – 2029

Hints of vanilla and nutmeg join with subtle oak and cream on the nose from this sassy Chardonnay. Tart Bramley apple, Bosc pear, and Pawpaw combine with linen, butter, and cardamom on the tongue.

This is a beautiful wine that highlights a fantastic vintage in the Finger Lakes.

Serve at 43° - 52° f

Blend:
100% Chardonnay

Fermented and aged on lees for 10 months with occasional bâtonnage; partial native fermentation.

Vineyard Sites: 100% Seneca Lake

Soil: Lansing gravelly silt loam

Harvest Date: 9/12 - 10/1/2020

Hand Harvested & Hand Sorted

Harvest Brix: 22.0°

pH: 3.64 **TA:** 5.9 g/L, **ABV:** 12.5%, **RS:** 0.0%

Unfined

Bottling Date: 8/2/2022

Cases Produced: 130