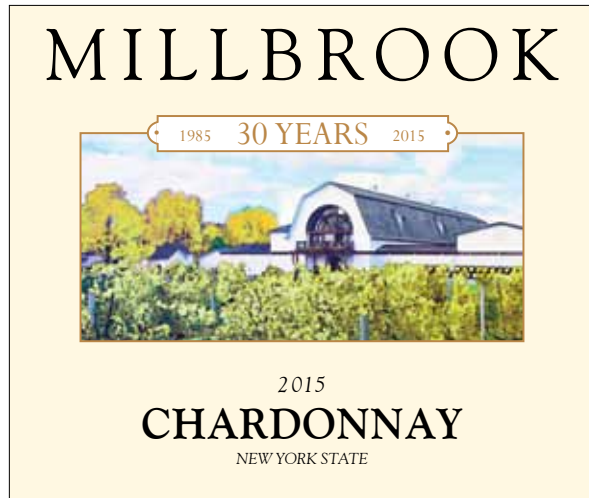


CHARDONNAY



Aromas of clementine, tangerine, custard and toasted almond highlight well-balanced fruit and acid levels. The soft, silky flavors have a nice minerality with notes of Honeycrisp apple and caramel that linger on the round finish.

VINTAGE:	2015
HARVEST DATE:	September 24, 2015
HARVEST BRIX:	22.3 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	50% aged for 7 months
BOTTLING DATE:	July 2016
TOTAL PRODUCTION:	2320 cases

GROWING CONDITIONS: Dry spring conditions with normal temperatures were followed by June rainfall that was higher than normal. July thru October were all drier than average with steady, warm temps resulting in excellent fruit maturity and a slightly earlier than normal harvest.

WINEMAKING TECHNIQUES: Produced in the traditional Burgundian fashion including partial barrel fermentation and complete malolactic fermentation.

SERVING SUGGESTIONS: Halibut, ceviche, sauteed chicken with lemon butter, light pasta dishes.