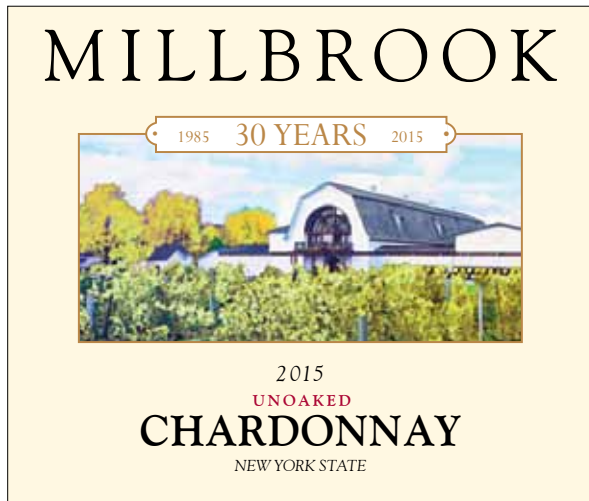


# UNOAKED CHARDONNAY . . . . .



*Clean and bright* aromas with notes  
*of Empire apple and Asian pear.*  
Flavors of *mandarin orange, pear,*  
*honeydew melon and cantaloupe*  
are enhanced with a pleasant acidity  
that *lingers* on the finish.

VINTAGE: 2015  
HARVEST DATE: September 26, 2015  
HARVEST BRIX: 21.9 degrees  
APPELLATION: New York State  
BLENDING INFORMATION: 100% Chardonnay  
TIME IN OAK: Oak was not used  
BOTTLING DATE: March 2016  
TOTAL PRODUCTION: 520 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:** Cool fermentation and aging in stainless steel tanks for seven months were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

**SERVING SUGGESTIONS:** Pan-fried trout, seared scallops, Garlic shrimp with grilled vegetables.