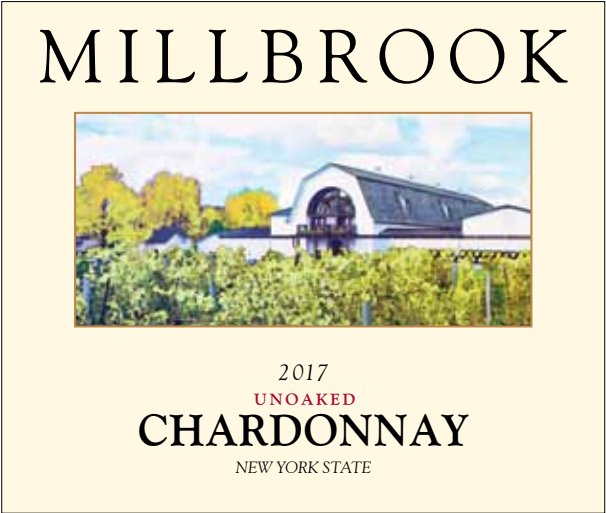


UNOAKED CHARDONNAY



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:	2017
HARVEST DATE:	October 2 - 4, 2017
HARVEST BRIX:	21.6 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2018
TOTAL PRODUCTION:	800 cases

2017 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a cooler Summer with slightly above average rainfall. The end of August through September and October were consistently warmer and drier than normal which provided excellent ripening conditions for all of our varieties.

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.