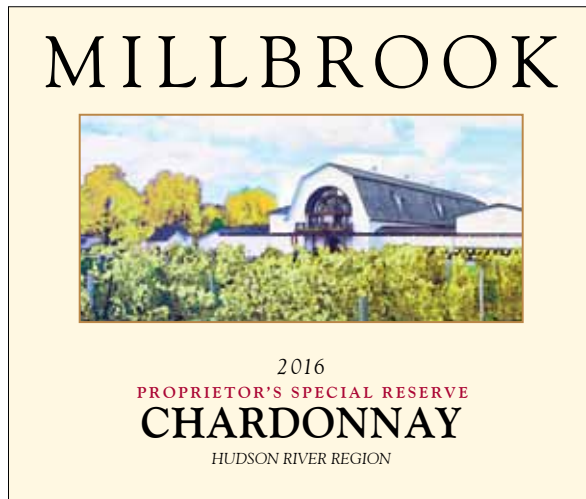


CHARDONNAY PROPRIETOR'S SPECIAL RESERVE



Elegant aromas of vanilla and

tangerine on the nose are highlighted

with notes of caramel and pear.

Forward fruit flavors, well-integrated oak

and balanced acidity lead to

a refreshingly clean finish.

VINTAGE:	2016
HARVEST DATE:	September 25, 2016
HARVEST BRIX:	22.4 degrees
APPELLATION:	Hudson River Region
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	8 months
BOTTLING DATE:	July 2017
TOTAL PRODUCTION:	850 cases

2016 GROWING CONDITIONS: A warm, dry Spring and early summer led to excellent flowering and shoot growth. Adequate rainfall in August provided the vines with enough moisture to fully ripen all varieties through a continued warm, dry fall.

WINEMAKING TECHNIQUES: This wine underwent malolactic fermentation and was completely barrel fermented in French oak.

SERVING SUGGESTIONS: A versatile wine that will easily pair with roasted or grilled chicken, turkey, grilled salmon or creamy pasta dishes.