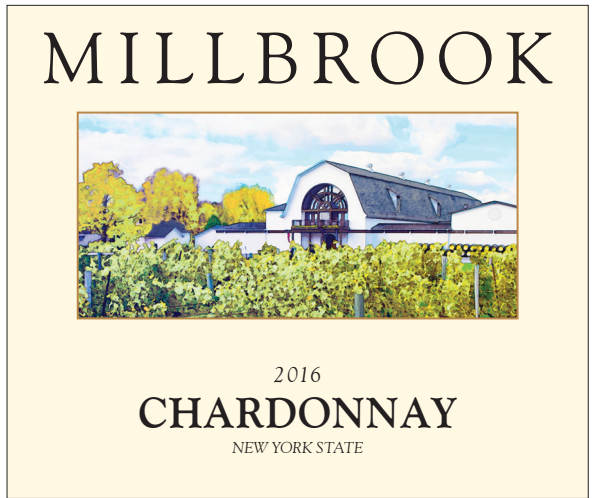


# CHARDONNAY . . . . .



*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:	2016
HARVEST DATE:	September 22-Oct. 3, 2016
HARVEST BRIX:	21.5 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	50% aged for 7 months
BOTTLING DATE:	July 2017
TOTAL PRODUCTION:	2800 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.