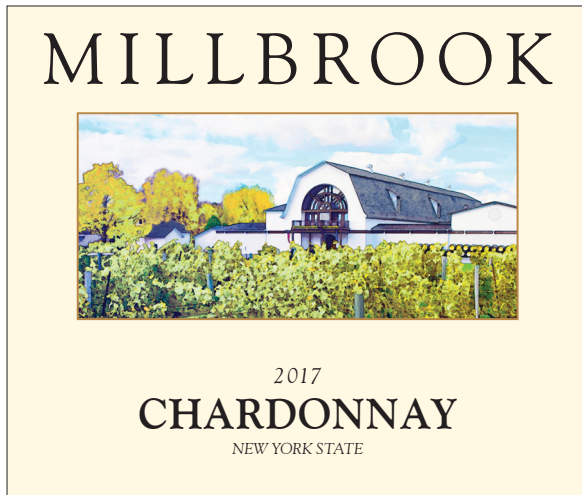


# CHARDONNAY . . . . .



*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:              | 2017                  |
| HARVEST DATE:         | October 4-11, 2017    |
| HARVEST BRIX:         | 22.2 degrees          |
| APPELLATION:          | New York State        |
| BLENDING INFORMATION: | 100% Chardonnay       |
| TIME IN OAK:          | 50% aged for 6 months |
| BOTTLING DATE:        | July 2018             |
| TOTAL PRODUCTION:     | 2750 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:** 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.