**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:** 2017  
**Harvest Date:** October 11-13, 2017  
**Harvest Brix:** 22.7 degrees  
**Appellation:** Hudson River Region, Estate Bottled  
**Blending Information:** 100% Chardonnay  
**Time in Oak:** 10 months  
**Bottling Date:** September 2018  
**Total Production:** 575 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:** 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.