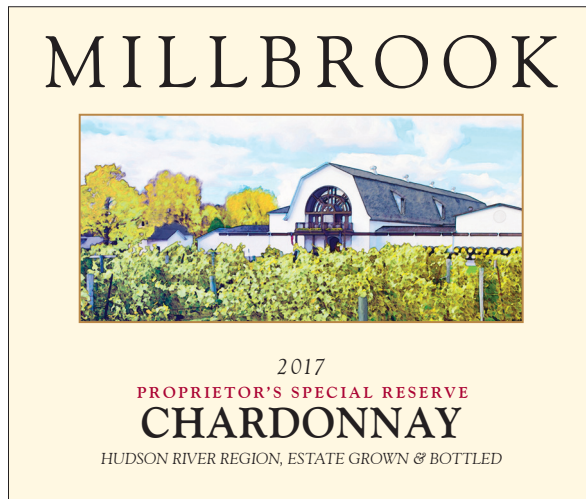


# CHARDONNAY PROPRIETOR'S SPECIAL RESERVE . . . .



*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.