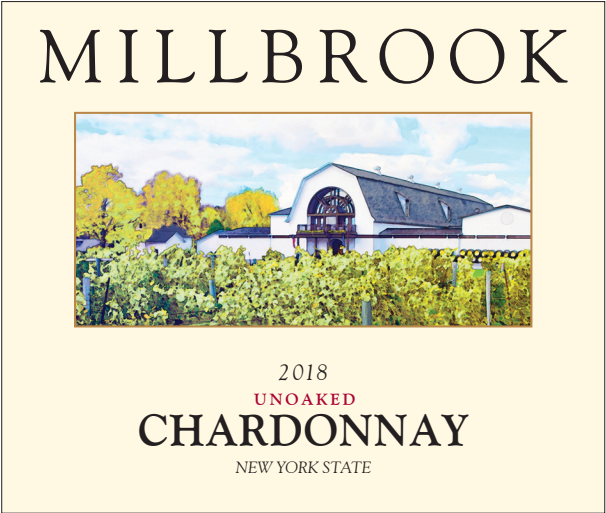


UNOAKED CHARDONNAY



Clean and bright aromas with notes
of Empire apple and Asian pear.

Flavors of *mandarin orange, pear,*
honeydew melon and cantaloupe
are enhanced with a pleasant acidity
that lingers on the finish.

VINTAGE:	2018
HARVEST DATE:	October 2 - 4, 2018
HARVEST BRIX:	21.6 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2019
TOTAL PRODUCTION:	800 cases

2018 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a cooler Summer with above average rainfall. An unusually cool, wet harvest season capped off the year.

WINEMAKING TECHNIQUES: Cool fermentation and aging in stainless steel tanks for seven months were techniques utilized to preserve varietal character and freshness through the mid-palate and finish.

SERVING SUGGESTIONS: Pan-fried trout, seared scallops, Garlic shrimp with grilled vegetables.