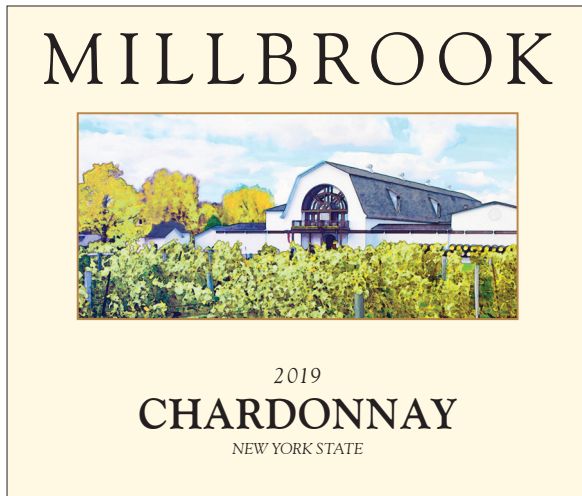


CHARDONNAY



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:	2019
HARVEST DATE:	October 1 - 5, 2019
HARVEST BRIX:	21.6 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	60% aged for 7 months
BOTTLING DATE:	July 2020
TOTAL PRODUCTION:	2100 cases

2019 GROWING CONDITIONS: Average temperatures and rainfall in Spring were followed by a dry, warm Summer. Perfect conditions in the fall allowed for a great harvest season to cap off the year.

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.