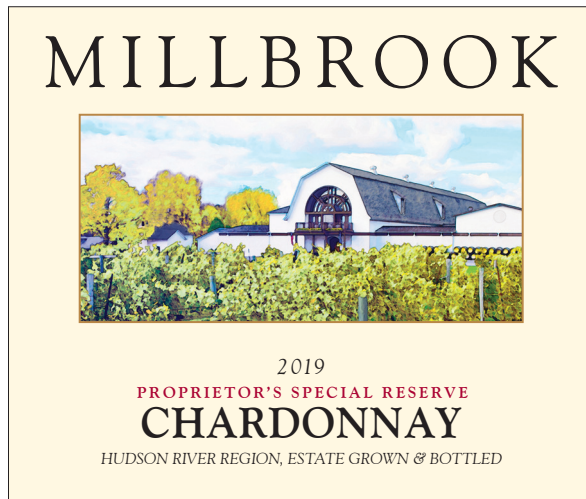


CHARDONNAY PROPRIETOR'S SPECIAL RESERVE



Elegant aromas of stone fruits and honeysuckle are complimented by round flavors that are highlighted with citrus and white peach notes. Well-integrated French oak and a balanced acidity lead to a refreshingly clean finish.

VINTAGE:	2019
HARVEST DATE:	October 6, 2019
HARVEST BRIX:	22.8 degrees
APPELLATION:	Hudson River Region, Estate Bottled
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	10 months
BOTTLING DATE:	August 2020
TOTAL PRODUCTION:	615 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: 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.