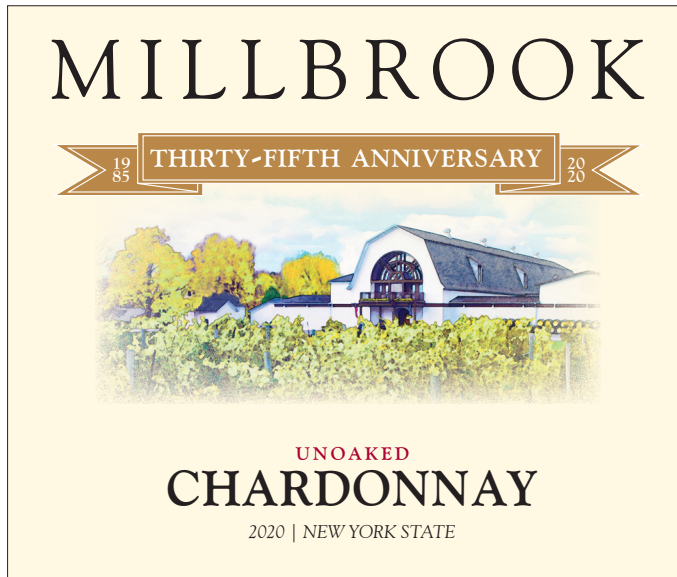


UNOAKED CHARDONNAY



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:	2020
HARVEST DATE:	September 24-26, 2020
HARVEST BRIX:	21.4 degrees
APPELLATION:	New York State
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	Oak was not used
BOTTLING DATE:	March 2021
TOTAL PRODUCTION:	900 cases

2020 GROWING CONDITIONS: A milder than average winter was followed by a cold, rainy spring delaying budbreak by a week. The hot, dry late spring/early summer allowed vine growth to catch up to normal. The late summer and fall conditions were excellent with warm days and normal moisture levels resulting in very good ripening.

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.