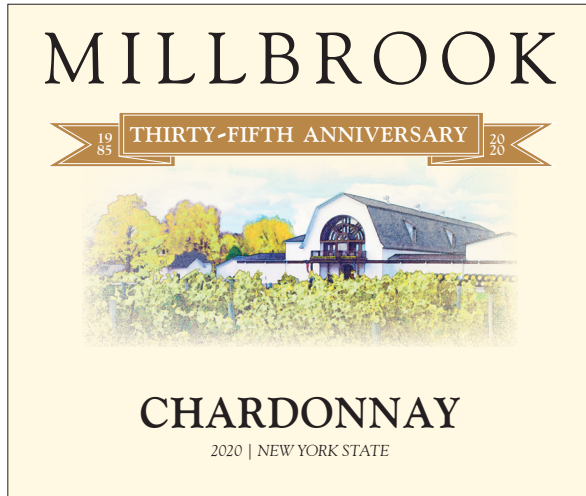


CHARDONNAY



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: 2020
HARVEST DATE: September 18-28, 2020
HARVEST BRIX: 21.8 degrees
APPELLATION: New York State
BLENDING INFORMATION: 100% Chardonnay
TIME IN OAK: 65% aged for 7 months
BOTTLING DATE: July 2021
TOTAL PRODUCTION: 1385 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: 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.