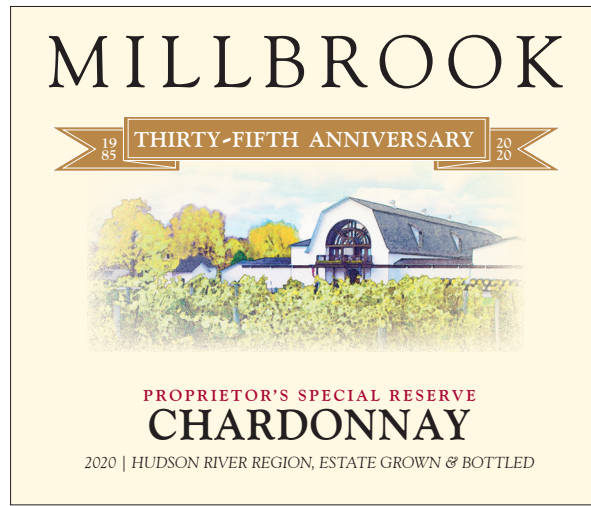


CHARDONNAY PROPRIETOR'S SPECIAL RESERVE



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 abalanced acidity lead to a refreshingly clean finish.

VINTAGE:	2020
HARVEST DATE:	September 18-30, 2020
HARVEST BRIX:	22.2 degrees
APPELLATION:	Hudson River Region, Estate Bottled
BLENDING INFORMATION:	100% Chardonnay
TIME IN OAK:	11 months
BOTTLING DATE:	September 2021
TOTAL PRODUCTION:	400 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: This wine underwent malolactic fermentation and was completely barrel fermented in French oak.

SERVING SUGGESTIONS: Pairs well with roasted or grilled chicken, lobster, turkey, grilled salmon, or creamy pasta dishes.