



Tasting Notes:

Vibrant notes of
baked apple, citrus,

and spiced pear

highlight the first

impressions of this

wine. *Elegant and*

mineral, with a

medium body and

creamy textured

finish create a

multi-layered palate.



Food Pairing:

Halibut, ceviche,

Butter chicken,

light pasta dishes.

2023

CHARDONNAY

NEW YORK STATE

Grape Varietals:
100% CHARDONNAY

Harvest Date:
SEPTEMBER 28 - OCTOBER 6, 2023

Harvest Brix:
21.5°

Malolactic Fermentation:
100%

Barrel Regimen:
AGED 10 MONTHS IN 3-10 YEAR OLD
FRENCH OAK

Bottling Date:
AUGUST 2024

Case Production:
1900 CASES

2023 Growing Conditions: A mild winter except for a hard frost in mid-February that killed a majority of our primary buds. This was followed by a late spring frost that damaged much of the new growth. Good weather thru the early summer helped the vines and the few grapes clusters we did have. A rainy fall dictated when the grapes could be harvested. One of the most challenging grape growing years in our history.

Winemaking Techniques: Grapes from hand selected vineyards in the North Fork of Long Island as well as from fruit from our Estate vineyard were hand harvested, whole cluster pressed, and barrel aged.

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