



BlackWillowWinery.com
5565 West Lake Road • Burt, NY 14028 • 716-439-1982



Grape Composition:
Chardonnay

Type: Dry White

RS: 0%

Alcohol Content: 12%

Bottle Size(s): 750ml

First Vintage: 2010

Chardonnay

Appellation: New York State

Recent Awards:

- 2017 San Francisco Chronicle Wine Competition - BRONZE
- 2016 Harvest Challenge - BRONZE
- 2016 Tasters Guild International - SILVER
- 2016 Tastings.com Wine Category – SILVER, BEST BUY – 87 Points
- 2015 The Jefferson Cup Finals – SILVER
- 2015 American Wine Society – SILVER
- 2015 Tasters Guild – GOLD
- 2015 ASWA Wine Competition – BRONZE
- 2015 WORLD WINE CHAMPIONSHIPS – GOLD – 90 Points

Tasting Notes: Our Chardonnay is lightly oaked with delicate vanilla and Asian pear flavors. A well rounded wine with subtle fruit on the nose. Light gold color. Delicate aroma of provence herbs,lemon,honeyed apple, and nougat with silky bright, dry-yet-fruity light-to-medium body and a refreshing, medium-length tropical fruit nectar, reduced lemon and salted nuts finish with light oak. An intriguingly layered, savory and balanced chardonnay

Food Pairings: Pairs well with Brie, smoked gouda or cheddar cheeses. Serve with seafood and light Italian dishes.

Winemakers/ Viticulture Notes: Fermented in stainless and oak separately then blended just prior to bottling. No malolactic fermentation. The chardonnay grape really shines. This style appeals to those who like a clean crisp white wine with plenty in between start to finish.