Chardonnay
Appellation: New York State

Grape Composition: Chardonnay
Type: Dry White
RS: 0%
Alcohol Content: 12%
Bottle Size(s): 750ml
First Vintage: 2010

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.