



2022 Unoaked Chardonnay

Alcohol label %: 12.7 | pH: 3.24 | Acidity (TA): 6.75 | Residual Sugar (g/L): 5.0



Growing Conditions

2022 growing season started with a cold January, that turned into a typical, average spring for the Finger Lakes. Spring and early summer were warm and dry, almost drought conditions. Weather changed to warm and wet mid August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought ripe, clean, delicious fruit.

Winemaking

The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on it's lees for 5 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability.

Nose

Anjou pear and floral notes.

Palate

Ripe pear, sweet apple, lemon curd and honeydew melon

Food Pairing

Poultry and seafood.