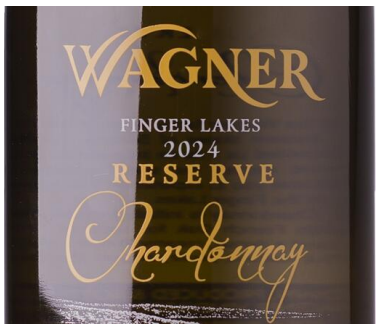
Wagner Vineyards Estate Winery

Finger Lakes, New York State

2024 Chardonnay Reserve

20.00

CELLAR DOOR



SCAN TO VIEW ONLINE

this.wine/v/VT-EXYQPACZK

CASES PRODUCED	**140**
RELEASED	**2026-10-21**

ABOUT THIS WINE

This elegant Chardonnay is the best of both worlds! With a fabulous balance of stainless steel fermentation, oak fermentation, and oak aging, you'll enjoy wonderful fruit characteristics and a soft acidity complemented and balanced by subtle but rich oak notes with a clean finish.

TASTING NOTES

PALATE

Boasting intricate layers o complexity and a remarkably smooth finish.

FOOD PAIRING

Ideal pairing for flavorful seafood, poultry, or pork dishes.

TECHNICAL

ABV	PH	TA
12.9%	**3.58**	**6.4 g/L**

RESIDUAL SUGAR
0.0 g/L

WINEMAKING

VINEYARD

The 2024 growing season commenced about 10 days ahead of schedule. But while a late freeze marred yields in 2023, we saw favorable conditions in late spring this time around, giving us a wide open window to ripen all varieties to peak flavor development. Continued nice weather brought harvest to our hands a full two weeks earlier than typical for early-ripening varieties, while later-ripening ones still received extended hangtime and were picked more than 60 days after our first batch of grapes came off the vine. All told, this vintage provided both quality and quantity -- a much-welcomed sight following the frost of 2023 and the drought of 2022.

WINEMAKING

Crafted from fruit harvested in vineyard blocks 24 and 37, the 2024 Reserve Chardonnay was initially fermented in a mix of oak barrels and stainless steel tanks.

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9322 NY-414 | Lodi | 14860 | T +16075826450

AGING

After spending 10 months aging in American and French oak barrels of varying ages, individual lots were carefully curated and blended with the stainless-fermented wine. Resulting in a 90% barrel / 10% stainless split to create a rich final profile. The wine was then crossflow filtered before bottling.

BOTTLING

Bottled August 21, 2025; Cork seal