



2016 Chardonnay Reserve

Harvest Dates: September 24th - 25th, 2016 | **Alcohol label %:** 12.7 | **pH:** 3.4 |
Acidity (TA): 6.8 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2016 growing season was one of, if not the driest growing season on record for the Finger Lakes region. As of August we were very concerned about the condition of the vines and whether the fruit would be able to ripen due to lack of rain. Luckily, just as it looked the bleakest, we received several, much needed showers.

Harvest

We were pleasantly surprised when we started harvesting the 2016 crop; yields were down due to small berry size, but the quality was outstanding.

Winemaking

A blend of both Stainless Steel and barrel lots. Barrel lots were aged primarily in French Oak for 5 months. Individual barrel lots were then selected and blended with the stainless fermented component to produce a rich final blend.

Bottling

July 6, 2017. Cork seal.

Limited quantities, Library Wine. Club membership required for access.

Palate

A fruit forward Chardonnay with just a touch of oak, lending to its layers of complexity, smooth finish, and full mouthfeel.

Food Pairing

Ideal with flavorful seafood, poultry or pork dishes.

