



2016 Chardonnay Unoaked

Harvest Dates: September 23rd - 24th, 2016 | **Alcohol label %:** 12.6 | **pH:** 3.4 | **Acidity (TA):** 7.6 | **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

Our winemaker chose not to expose this Chardonnay to any oak treatment in order to let the natural fruit character of the Chardonnay grape shine.

Aging

This vintage was separately fermented until dry in stainless steel tanks, using three different yeast strains for complexity.

Bottling

January 12 & 17, 2017. Stelvin closure.

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

Palate

The 2016 vintage is beautifully balanced with brilliant fruit up front and a clean finish.

Food Pairing

Pairs well with a variety of light, fresh cuisine.