



2013 Chardonnay Unoaked

Harvest Dates: September 26th - 27th, 2013 | **Alcohol label %:** 12.6 | **pH:** 3.22 |
Acidity (TA): 6.0 | **Residual Sugar (g/L):** 0.0

Growing Conditions

The 2013 Finger Lakes growing season started off on a challenging note with an excess of cool, damp weather in the spring and early summer months. Conditions dramatically improved in the weeks leading up to harvest, with predominantly sunny days and cool evening throughout September and into October.

Harvest

The extended season ultimately produced one of the best harvests on record, in terms of both quality and quantity.

Winemaking

This unoaked style of Chardonnay emphasizes the natural bright fruit characteristics of the Chardonnay grape. Ours is fermented until dry in stainless steel tanks and then bottles without any exposure to oak.

Bottling

April 8, 2014. Stelvin closure.

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

Palate

Ripe pear aromas with melon and crisp mineral flavors plus a smooth, well-balance finish.

Food Pairing

Perfect match for a variety of foods such as shrimp, seafood or poultry.

