



2013 Chardonnay Barrel Fermented

Harvest Dates: September 26th - 27th, 2013 | **Alcohol label %:** 12.7 | **pH:** 3.3 |
Acidity (TA): 6.6 | **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

The grapes for this Barrel Fermented Chardonnay were fermented in small American Oak barrels of varying age. We stirred twice a month while on the lees until December, when it was racked and returned clean to the small barrels for 9 months of oak aging.

Bottling

August 19, 2014. Cork seal.

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

Palate

The resulting wine is rich and stylish, boasting creamy vanilla aroma and robust flavors of juicy pears and ripe melons.

Food Pairing

The weighty mouthfeel pairs well with savory poultry, pasta or roasted vegetable dishes, crab cakes or seafood dishes, or cream of leek and potato soup.

