



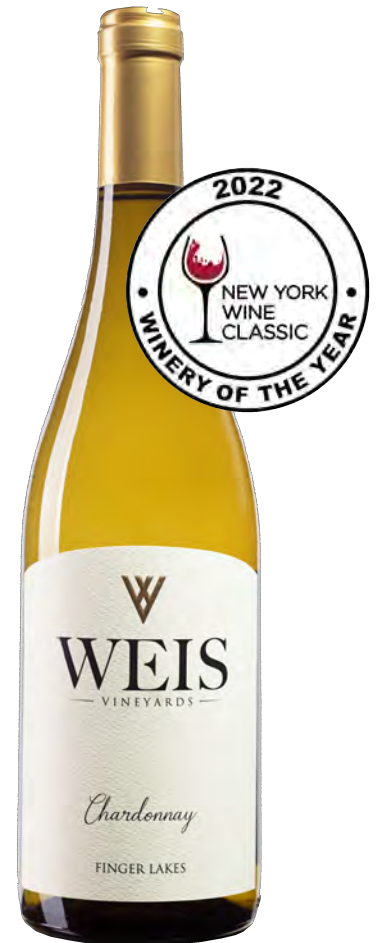
2021 CHARDONNAY

WINEMAKER NOTES

Barrel aged 10 months in French Oak of varying age. This Chardonnay fills all the nooks and crannies of your palate. Beautiful balance of body and oak with a fresh acidity on the finish. Fresh fruit coming through on the nose with a slight hint of vanilla on the palate.

VINTAGE NOTES

The mild winter laid a good foundation for a bountiful crop of grapes in 2021. Growing Degree Days were somewhat warmer than average, especially the ripening months from August through October. As for monthly rainfall received in the Finger Lakes, April, May and June were dryer than average, but July and August were wetter than average, and most especially October. As August and early September played out, many producers acted to reduce the crop in order to more fully ripen a smaller number of clusters per vine. September was dry, though veraison delayed by ten days or so. October was very challenging with high humidity. On average, the nights were warmer than usual, which has the effect of reducing acidity in some varieties.



APPELLATION
FINGER LAKES

ALC/VOL
12.5%

pH
3.56

VARIETAL COMPOSITION
100% CHARDONNAY

TOTAL ACID
5.8 g/L

UPC CODE
55052 00707

RESIDUAL SUGAR
2.0 g/L