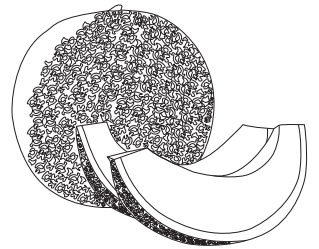
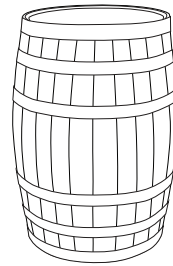
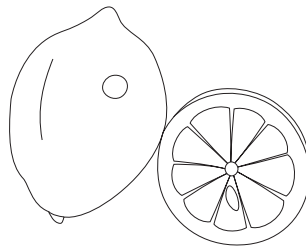




2024 CHARDONNAY

WINEMAKER NOTES

Aged in a variety of older and new barrels, this Chardonnay has a beautiful balance of body and oak with a fresh acidity on the finish. Fresh fruit notes of meyer lemon and bitter melon come through on the nose with a slight hint of vanilla on the palate.



ACCOLADES

91 Points - James Suckling Wine Ratings

2024 VINTAGE

Gold Medal & 92 Points - New York Wine Classic
92 points - James Suckling Wine Ratings

2023 VINTAGE

Double Gold - SF Chronicle Wine Competition

2022 VINTAGE

Double Gold Medal - SF Chronicle Wine Competition

2019 VINTAGE

Gold Medal - SF Chronicle Wine Competition

2018 VINTAGE



APPELLATION	Finger Lakes
VARIETAL	100% Chardonnay
AGING	10 Months / 100% Neutral French Oak
ALC/VOL	13.1%
TOTAL ACID	6.1 g/L Tartaric
RESIDUAL SUGAR	2.6 g/L
PH	3.61
UPC CODE	855052007077

NEW YORK STATE'S WINERY OF
THE YEAR 2022, 2024, & 2025!

