



2022 UNOAKED CHARDONNAY

WINEMAKER NOTES

Unoaked Chardonnay is a go-to for us in the summer season! It is light and refreshing with a subtly soft mouthfeel and a hint of pear and melon. The acidity on the back end makes it great for food pairings.

VINTAGE NOTES

The 2022 growing season produced a lower-than-normal yield because of a mild winter marked by extreme temperature variations. The coldest days led to damage in the vineyards. A warm and dry spring carried through into summer. Diurnal variation (hot days balanced with cool nights) allowed for the retention of a fresh acidity within the grapes. Grapes were ripe but scarce, with small berries and lower yields across the board. Summer brought the rainy remnants of tropical storms to the Finger Lakes. The mid-August humidity and rains continued through September. Disease pressure was relatively low in 2022. October was strikingly dry, with the lowest monthly rainfall total on record in 21 years (.42"). 2022 is not short on quality despite the erratic, unpredictable weather. A strong backbone of acidity showed in the white varieties especially. The wines are balanced by fruit, and in some cases, residual sugar is left behind after fermentation. White wine grapes demonstrated a range of moderate to fully developed fruit flavors driven by vineyard location and harvest date.



APPELLATION
FINGER LAKES

ALC/VOL
11.9

pH
3.36

VARIETAL COMPOSITION
100% CHARDONNAY

TOTAL ACID
6.6 g/L

UPC CODE
55052 00707

RESIDUAL SUGAR
6.7 g/L