

Keuka SPRING

2020 Chardonnay



Vineyard & Winemaking Notes

Utilizing both stainless steel and barrel fermentation, we strive for balance and texture in our Chardonnay, and the truest possible expression of the vintage and vineyard. Experience has led us to letting a portion of our Chardonnay rest for months on its gross lees (settlings) in neutral oak barrels. This rounds out the texture of the wine and helps impart a sensation of creaminess that Chardonnay lovers prize while allowing the delicate fruit notes to shine through.

Appellation	Finger Lakes
Growers	Atwater Vineyards, Anthony Road Wine Co., Keuka Spring Vineyards
Varietal	Chardonnay
Harvest dates	Sep. 22 and Oct. 1, 2020
Head Winemaker	Lynne Fahy
Fermentation	45% fermented and aged in neutral barrels, 55% in tanks, with 50% malolactic conversion
Alcohol by volume	13.5%
Residual sugar	0.6%
Sweetness perception	Dry
Vegan	Yes
Bottling date	June 3, 2021
Production	319 cases

Tasting Notes

Our lovely, soft barrel-fermented Chardonnay displays aromas of honeydew melon, softness in the mid-palate and hints on nectarines in the finish.

Food Pairing Ideas

Keuka Spring classic Chardonnay brings out the rich, buttery taste of chicken, and also beautifully complements seafood and a wide range of cheeses.