

Keuka SPRING

2017 Chardonnay



Vineyard & Winemaking Notes

Each vintage we challenge ourselves to produce a distinctive and engaging Chardonnay that also stays true to our Finger Lakes *terroir*. Many years' experience has led us to letting a portion of our Chardonnay rest for seven months on its gross lees in old oak barrels. This rounds out the texture of the wine and helps impart a creaminess that Chardonnay lovers prize while allowing the delicate fruit notes to shine through.

Appellation	Finger Lakes
Growers	Atwater Vineyards, Sheldrake Point Vineyards
Varietal	Chardonnay
Vintage	2017
Harvest dates	October 5 and 18, 2017
Winemaker	August Deimel
Fermentation	70% fermented and aged in neutral barrels, 30% in tanks
Alcohol by volume	12.5%
Residual sugar	0%
Sweetness perception	Dry
Vegan	Yes
Bottling date	June 28, 2018
Production	510 cases

Tasting Notes

Our lovely soft Chardonnay displays light toast and vanilla on the nose, hints of peaches, apples and nuts on the mid-palate, and a creamy finish.

Food Pairing Ideas

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