

Keuka SPRING

2018 Chardonnay



Vineyard & Winemaking Notes

Each vintage we challenge ourselves to produce a distinctive and engaging Chardonnay that 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, stirring the lees once weekly. 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, Keuka Spring Vineyards
Varietal	Chardonnay
Harvest dates	September 17, 24 and 28, 2018
Winemaker	August Deimel
Fermentation	80% fermented and aged in neutral barrels, 30% in tanks and 100% malolactic conversion
Alcohol by volume	11.75%
Residual sugar	0%
Sweetness perception	Dry
Vegan	Yes
Bottling date	August 28, 2018
Production	531 cases

Tasting Notes

Our lovely soft barrel-fermented 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

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