



## CHARDONNAY 2015 SKIN FERMENTED, UNFILTERED

**APPELLATION:** Finger Lakes, Seneca Lake

**HARVEST DATE:** September 21, 2015 **HARVEST BRIX:** 21.6° **VINEYARDS:** Atwater

**GROWING CONDITIONS:** February went on the record as the coldest in central NY and winter passed slowly followed by a cool spring with several frosty mornings though with little consequence to the vineyards. May through July were humid and featured torrential downpours. As has been the case the last few years, a warm and sunny September has made this wine grape harvest one of the best in recent memory providing above average temperatures and dry conditions which allowed the grapes to ripen and maintain excellent integrity.

**BLENDING INFORMATION:** 100% Chardonnay

**OAK AGING:** French/Neutral for 9 months

**RESIDUAL SUGAR:** .18 % **ACIDITY:** 7.74 g/L TA **pH:** 3.51 **ALC.:** 13%

**BOTTLING DATE:** August 11, 2016 **PRODUCTION:** 24 cases

**WINE RELEASE:** April 29, 2017

**WINE BACKGROUND:** Called "vino ambro" the *amber wine* by Italians, *orange wines* are created using ancient natural winemaking techniques whereby white wines are produced more like reds. Our Chardonnay was crushed and macerated (7 days) on the skins in open-top one ton bins. Fermented using D21 yeast and punched down three times a day, fermentation reached 78F and went dry in 6 days. The wine was then pressed off and barreled where malolactic fermentation was partially completed. After six months of aging, the wine was bottled unfinned and unfiltered.

**TASTING NOTES:** This golden, slightly cloudy, unfiltered Chardonnay possesses the structure, body and tannins of a red wine with the acidity of a white. The richly textured mouth feel with savory and earthy overtones reach your palate leaving a zing of orange marmalade, dried apricot and cling-stone peaches creating a complex flavor profile with a long lingering finish.

**FOOD PAIRINGS:** A wine with this acidity can stand up to rich fatty foods or anything with bacon. Aged hard cheeses, Pork Chops with Roasted Sweet Potatoes, Pappardelle with Duck Ragù.

