



# Chardonnay Reserve 2022



A classic take on New York Chardonnay. White floral aromatics are joined by notes of apple, vanilla, and almond. Full-bodied with moderate acidity, this wine aged in neutral French oak for 7 months. Consider pairing with full-bodied foods like lobster rolls, perogies, or creamy risotto.

**APPELLATION:** Finger Lakes

**VINEYARDS:** Atwater Vineyards and Saw Mill Creek Vineyards

## WINE PROFILE

**Harvest Date/Brix:** September 21, 2022 / 19.6° (AV)

**Harvest Date/Brix:** September 23, 2022 / 20.6° (SMC)

**Blend:** 100% Chardonnay

**Acidity:** 5.5 g/L

**pH:** 3.67

**Residual Sugar:** 0.11%

**ABV:** 12.2%

**Pressing:** Pressed on date of harvest

**Fermentation and Aging:** 54% barrel fermented and aged in neutral French barrels for seven months; 46% tank fermented and aged. Blended prior to bottling in June 2022.

**Bottling:** June 6 and 9, 2023

**Production:** 679 Cases

**Wine Release Date:** November 15, 2023

## VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November. The 2022 growing season racked up 2632 growing degree days.