

Unoaked Chardonnay



Vintage: 2020

Varietal: 87.4% Chardonnay, 8.4% Riesling, 4.2% Sauvignon Blanc

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 87.4% Hazlitt 1852 L'Amoreaux Farm
12.6% Hazlitt 1852 Home Farm

Harvest: 10/01/20 23.1° Brix 5.7 g/L TA 3.32 pH

Fermentation: Stainless steel at an average temperature of 15° C with Rhone 4600 yeast

Ageing: Unoaked, 8 months on lees

Final Analysis: 1.0% R.S. 12.1% alc. 6.7 g/L TA 3.35 pH

Bottled: 8/31/21 355 gal. (149 cases)

Winemaker Notes:

Descriptors: A Chardonnay fermented in stainless steel that reveals flavors of baked apple, a hint of fig jelly and jasmine, with a clean mineral finish.

Food Pairings: Caesar salad, brie or other creamy cheeses, fruit or shrimp scampi

