

Unoaked Chardonnay



Vintage: 2023

Varietal: 87% Chardonnay, 13% Riesling

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

Vineyard: 92% Hazlitt 1852 L'Amoreaux Farm
8% Hazlitt 1852 Home Farm

Harvest: 10/6/22 20.2° Brix 7.2 g/L TA 3.17 pH

Fermentation: Stainless steel at an average temperature of 18° C
Non-inoculated fermentation

Ageing: Unoaked, 4 months on lees

Final Analysis: 0.8% R.S. 11.2% alc. 7.4 g/L TA 3.45 pH

Bottled: 3/19/24 402 gal. (169 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, fruit, shrimp scampi, brie or other creamy cheeses

