



# Tech Sheet

## *Chardonnay 2006*

**Bottled.** July 12, 2007

**Production.** 368 cases

**Appellation.** Finger Lakes

**Aging.** 6 months (American oak)

**Residual Sugar.** 0.2%

**Alcohol.** 13% by Vol.

**Total Acidity.** 5.6 g/L

**pH.** 3.6

### **Winemaker's Notes.**

A beautifully balanced dry white, fermented in the barrel, with crisp fruit, subtle vanilla oak, and a light buttery finish. Perfect with shellfish, veal and pastas with white sauce.

