



Tech Sheet

Chardonnay 2007

Grapes and vineyards.

Chardonnay 100%

(Green Acres Farm. Branchport, NY)

Vinification. Hunt Country Vineyards

Winemaker. Christopher Wirth

Barrel fermentation. American oak

Aging. 6 months (American oak)

Residual Sugar. 0.2%

Alcohol. 13% by Vol.

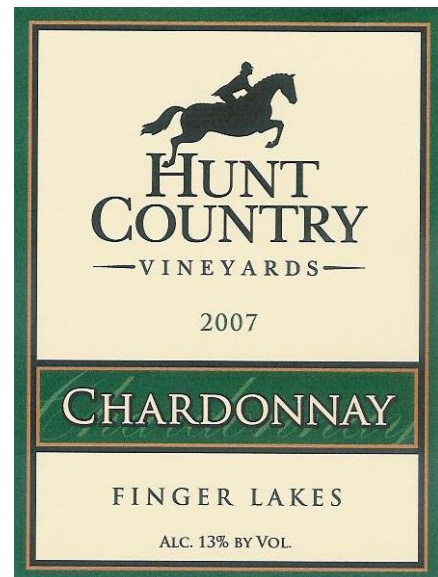
Total Acidity. 5.6 g/L

pH. 3.6

Bottled. August 28, 2008

Production. 218 cases

Appellation. Finger Lakes



Winemaker's Notes by Christopher Wirth.

What I most appreciate about our Finger Lakes Chardonnay is the beautiful balance between its crisp fruit flavors, the subtle vanilla flavors imparted by oak barrel aging and the light buttery finish from malo-lactic conversion. This balance is the secret to its versatility in pairing with foods. Try it with shellfish, chicken, veal and pastas with rich sauces (e.g. pesto, butter- or cream-based)...delicious!