



## Unoaked Chardonnay 2015

### Grapes and vineyards.

Chardonnay 100% (Sheldrake Point Winery, Ovid, NY)

**Winemaker.** Brian Barry

**Dir. of Wine Prod.** Jonathan Hunt

**Fermentation.** In stainless steel with VL2 yeast at approx. 70°F

**Aging.** 6 months in stainless steel

**Alcohol.** 11.5% by vol.

**Total Acidity.** 7.0 g/L

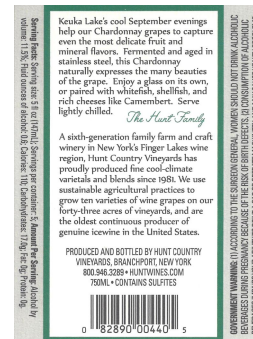
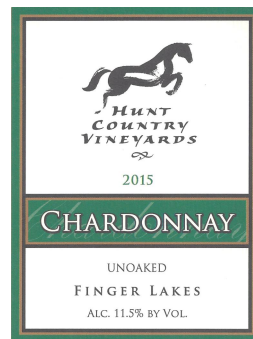
**pH.** 3.45

**Residual Sugar.** 0.1%

**Bottled.** April 28, 2016

**Production.** 314 cases (estate-bottled)

**Appellation.** Finger Lakes



**Serving Facts:** Serving size: 5 fl oz (147mL); Servings per container: 5; **Amount Per Serving:** Alcohol by volume: 11.5%; Fluid ounces of alcohol: 0.6; Calories: 110; Carbohydrates: 17.0g; Fat: 0g; Protein: 0g.

### Comments by Hunt Country owner Art Hunt.

We're very pleased to introduce this delicious unoaked varietal Chardonnay in response to energetic requests from our customers.

Keuka Lake's cool September evenings help our Chardonnay grapes capture even the most delicate fruit and mineral flavors. By fermenting and aging the wine strictly in stainless steel, we impart no flavor to the wine beyond what our *terroir* naturally bestows. So this wine naturally expresses the many beauties of the Chardonnay grape.

Enjoy a glass on its own, or paired with white fish, shellfish and rich cheeses like Brie and Camembert. Serve lightly chilled. Cheers!