



2014 Estate Chardonnay



Vineyard

Our Chardonnay vineyard is comprised on 5 different clones, which add distinct nuances to the final product. Situated directly behind the winery and on the highest site of our farm, Chardonnay is our largest planting. The stony soil of our site adds a natural mineral complexity to the wine. Our grapes are dry farmed and is the only fully tiled (drained) vineyard in New England, which allows for better nutrient uptake and warmer soils.

Production

Our grapes are hand picked at the peak of maturity. The juice is fermented both in barrels for subsequent sur lie aging and in tanks to maintain bright fruity characteristics. French oak is used for aging to frame the fruit with toasty vanilla flavors while maintaining the bright apple and pear flavors that Chardonnay is best known for. Bottled after one year of aging, this wine is best consumed in one to three years.

Tasting Notes

Green apple and pear are evident on the note with soft oak undertones.

Technical Data

Alcohol: 12.5%
pH: 3.38
Acidity: 7.1 g/L
Brix at Harvest: 21.5
Harvest Date: October 14, 2014
Production: 1921 cases