



# CHARDONNAY

NEW YORK PREMIUM SELECTION

*Old World Tradition, New World Innovation*

## VINIFICATION TECHNIQUE

For this wine, we use the noble Chardonnay grape from our vineyard in the Hudson Valley. Cold-fermented to preserve its varietal character, the wine is then put through a partial malolactic fermentation to create the soft, smooth & fruity characteristics found in the famous Burgundian Chardonnays.

## SENSORIAL DESCRIPTION

This dry, white wine is clean, crisp, refreshing and very easy to drink. The New York terroir imparts a mineral quality which is well-balanced by the pear and grapefruit aroma. The finish is long and soft with good acidity and lingering fruit.

## ANALYSIS

Alcohol: 13%

Residual Sugar: Dry (<0.3%; 3g/L)

pH: 3.45

TA= 6.8g/L Tartaric

## SERVING SUGGESTIONS

Excellent with lobster, veal, chicken or turkey dishes, especially those with a cream or butter sauce. Great paired with sharper cheeses as well as shellfish and seafood.

## ACCOLADES

Silver medal winner at the 2010 INDY International Wine Competition, the largest scientifically organized and independent wine competition in the U.S.

