



CHARDONNAY

DRY

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2022

The 2022 growing season started with a cold January, that turned into a typical, average Spring for the Finger Lakes. Spring and early Summer were warm and dry, almost drought conditions, with conditions changing to warm and wet by mid-August. September saw a bit more moisture and cooler temperatures, but disease pressure was low and fruit quality was high going into the month. An early harvest, although light, brought in ripe, clean, delicious fruit.

Harvest dates September 29, 2022

Vineyard:

Martini Family Vineyards & Nutt Road Vineyard

Winemaking Notes: The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on its lees for about 5 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability.

Bottling date: April 27, 2022

Tasting Notes: Aromas and flavors of ripe pear, sweet apples, floral, lemon curd and honeydew melon.

Past Vintages 90 - Vinous

93 - Int East Meets West Comp

SWEET



Tech Data

BRIX AT HARVEST	21 Brix
RESIDUAL SUGAR	5 g/L
PH	3.24
TOTAL ACID	6.75 g/L
ALCOHOL	12.7%
CASES PRODUCED	170

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